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Living

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6 SEDUCTIVE CHOCOLATE CAKES

WINNING GAME-DAY WINGS

END CLOSET CLUTTER
27 easy fixes

Have a heart—or two: Make soft pretzels sprinkled with your favorite toppings.
SEE PAGE 19

14 new twists on pretzels

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Martha's Month

Gentle reminders, helpful tips, and important dates.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Polish shoes and boots; take pairs with worn heels or soles to cobbler *Weight training*	2 **GROUNDHOG DAY** *Yoga*	3 Feed orchids Order new chicks for chicken coop	4 Harvest herbs, spinach, and other greens from greenhouse for morning juices *Cardio and core*	5 Organize files in home office; shred or recycle discarded papers *Weight training*	6 Go through cookbook library; donate books no longer needed *Hike and stretch*
7 Super Bowl 50 in Santa Clara, California	8 **CHINESE NEW YEAR BEGINS** Dinner with friends *Weight training*	9 Begin organizing seed packets as they arrive *Yoga*	10 Squeeze citrus fruit from greenhouse; freeze juice to use in coming months	11 Prune fruit trees Clean and oil saddles *Cardio and core*	12 **Allyn Magrino's birthday** Clean light fixtures and dust lightbulbs *Weight training*	13 Craft valentines with Jude and Truman
14 **VALENTINE'S DAY** Horseback ride Make heart-shaped pretzels (see page 19)	15 **PRESIDENTS' DAY** Begin planning summer travel *Weight training*	16 Winter woodland maintenance: Clear debris; survey property for damaged trees *Yoga*	17 Wash dogs' winter coats and sweaters Take inventory of wines	18 Organize gardening supplies; sharpen tools and order new ones as necessary *Cardio and core*	19 Have lawn mowers serviced *Weight training*	20 Go for a hike with friends; take photographs for blog *Stretch*
21 Horseback ride Organize digital photos and make prints of favorite shots to share	22 **Brother George's birthday** Hand-wash sweaters *Weight training*	23 New York Botanical Garden's Orchid Dinner, in New York City *Yoga*	24 Vacuum mattresses and launder mattress pads	25 Order dahlia, gladiola, and other summer bulbs *Cardio and core*	26 **Gardener Ryan McCallister's birthday** Clean dryer vent *Weight training*	27 Host Rosé Brunch with Jean-Georges Vongerichten at South Beach Wine & Food Festival, in Miami Beach, Florida (*sobefest.com*)
28 **Aunt Julia's and colleague Sarah Carey's birthdays**	29 Look for snowdrops in bloom *Weight training*					

BRYAN GARDNER

Seasonal Treat

This easy Italian dessert is a fun and delicious way to enjoy clementines, so sweet and bountiful this time of year.

CLEMENTINE GRANITA

Active Time: **30 min.**
Total Time: **3 hr. 40 min.**
Makes: **12**

24 clementines
½ cup sugar
1 slice (½ inch) peeled fresh ginger
1 tablespoon fresh lemon juice

1. Slice top ½ inch off 12 clementines; reserve. Cut around flesh and scoop out into a sieve set over a bowl; reserve skins, being careful not to tear them. Press flesh to extract juice. Squeeze in juice from tops. (You'll have about 1 cup.) Halve and juice remaining clementines (to yield 2 cups).

2. Bring ¼ cup sugar, ¼ cup water, and ginger to a boil in a pan, stirring, until sugar is dissolved. Remove from heat; let stand 30 minutes. Discard ginger. Stir in clementine and lemon juices; transfer to a nonreactive 8-inch square baking dish. Freeze until solid, about 3 hours.

3. Meanwhile, brush clementine skins with water. Roll in remaining ¼ cup sugar to coat. Freeze until solid, about 2 hours.

4. Scrape granita with a fork to fluff. Spoon granita into clementine "cups." Freeze 10 minutes before serving.

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INSTAGRAM FAVORITE

We're fans of the New York City–based Textile Arts Center, which teaches an array of classes, including dyeing, fabric printing, and weaving. Deputy crafts editor **Silke Stoddard** enjoys following its Instagram, @textileartscenter, which features the work of its artists-in-residence, like this colorful image of a weaving project, as well as fun shots of children immersed in their classes. For more crafting inspiration, check out our feed!

`@marthastewart`

Out & About

Where we've been, what we've seen, and where you'll find us.

ON THE ROAD: NASHVILLE

In between listening to live music and sampling hot chicken, take some time to visit the local shops. A few of our editors have found White's Mercantile, an updated take on the general store, especially enticing. Owned by singer Holly Williams, granddaughter of country legend Hank Williams, it offers a curated selection of goods handcrafted in the South. Afterward, explore the surrounding area and check out these hot spots, *below*.

`White's Mercantile, Nashville` ▸ `whitesmercantile.com`

+

Pop up the street to **Craft South** for beautiful textiles, yarns, and embroidery kits.

▸ `craft-south.com`

+

Grab a novel from **Parnassus Books.** We love the goal of its co-owner, author Ann Patchett: to help keep local bookstores alive and thriving.

▸ `parnassusbooks.net`

+

Try one of the delicious sandwiches at **Sloco**—the menu features local and seasonal ingredients.

▸ `slocolocal.com`

CHECK THIS OUT

The benefits of choosing locally grown foods over those shipped from all over the world extends to flowers as well. That's why garden and features editor **Melissa Ozawa** likes Slowflowers.com, an online directory of more than 600 florists and flower farms across the United States. The site offers local blooms in season (for instance, winter tulips or anemones, if you're in the Northwest). Have your heart set on classic roses? It also helps users find growers in California or Oregon that ship nationally.

▸ `slowflowers.com`

STAMP STENCIL PAINT
ANNA JOYCE
Life|Style
Elegant Simplicity at Home
Tricia Foley
Rizzoli
HOT BREAD KITCHEN

ON OUR BOOKSHELF

Our editors are finding inspiration in a few recent releases. Crafts director **Marcie McGoldrick** is studying up on patterned textiles and ceramics with *Stamp Stencil Paint,* by Anna Joyce (Stewart, Tabori & Chang). Executive decorating director **Kevin Sharkey** has been paging through the gorgeous images of white rooms with pared-down décor in stylist Tricia Foley's *Life/Style* (Rizzoli). And editorial director **Ellen Morrissey** looks forward to baking her way around the globe through the recipes in Jessamyn Waldman Rodriguez and Julia Tushen's *The Hot Bread Kitchen Cookbook* (Clarkson Potter).

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While putting together this issue, we were also honoring our newest American Made award winners. For one inspiring day in our offices, artisans, farmers, and innovators shared their thoughts for the future. At one point, Arianna Huffington, president of Huffington Post Media Group, said something that especially resonated with me: "We take better care of our smartphones than we take care of ourselves."

It's something we're all guilty of—forgetting to enrich ourselves beyond the screen. This issue, filled with tactile ideas, is an antidote to that. One look at the sparkling citrus dishes in "Hello, Sunshine!"—excerpted from a book coauthored by our longtime contributing photographer Victoria Pearson (see sidebar, *far right*)—and you'll want to make them, too. There's also our take on baking with my favorite flavor ("Forever Chocolate Cakes," page 90). Learn how to make a Swiss roll, among other classics—and see why the most memorable treats are those made at home.

In this digital age, hands-on hobbies like knitting and coloring are enjoying a resurgence. In "Give It a Spin" (page 76), we take a nostalgic toy—the Spirograph—and spin its designs into decorative elements. And just because it's cold outside doesn't mean you can't dig your hands in dirt: "Way to Grow" (page 96) suggests how to nurture plants indoors, no matter how green your thumb. So get cozy. Cook a warming meal (such as my go-to soup, *right*). And put down your phone—unless, of course, you've created something from these pages that you'd like to share with us (use the hashtag #FebLiving).

Eric A. Pike

Eric A. Pike, editor in chief

This hearty soup can be made ahead and frozen for up to three months, so you can enjoy it well into spring.

LIGHT ITALIAN WEDDING SOUP

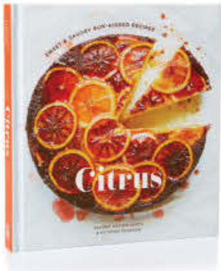
Active/Total Time: **25 min.**
Serves: **6**

- **1 pound ground dark-meat turkey (93 percent lean)**
- **2 cloves garlic, minced**
- **1 large egg, lightly beaten**
- **½ cup plain dried breadcrumbs**
- **¼ cup grated Parmesan, plus more for serving**
- **Coarse salt and freshly ground pepper**
- **1 tablespoon extra-virgin olive oil**
- **1 medium onion, halved and thinly sliced**
- **2 cans (14.5 ounces each) low-sodium chicken broth**
- **2 cans (14.5 ounces each) diced tomatoes with juices**
- **2 heads escarole (2 pounds total), cored, trimmed, and coarsely chopped**

1. In a bowl, combine turkey, garlic, egg, breadcrumbs, cheese, 1 teaspoon salt, and ¼ teaspoon pepper. Roll mixture into 1-tablespoon balls.

2. In a large pot, heat oil over medium. Add onion and cook, stirring occasionally, until softened, 3 to 4 minutes. Add broth and tomatoes with juices; bring to a simmer. Add meatballs and cook, without stirring, until they float to surface, about 5 minutes.

3. Add as much escarole to pot as will fit. Cook, gradually adding remaining escarole, until wilted and meatballs are cooked through, about 5 minutes more. Thin soup with water, if desired; season with salt and pepper. Serve, sprinkled with cheese.



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For many years, Victoria Pearson has photographed stories for *MSL* across the country, but her latest book, *Citrus* (Ten Speed Press), written with food stylist Valerie Aikman-Smith, was inspired by the fruits in her own backyard. We feature seven recipes, starting on page 70.

MATTHEW WILLIAMS (PORTRAIT); BRYAN GARDNER (OTHERS)

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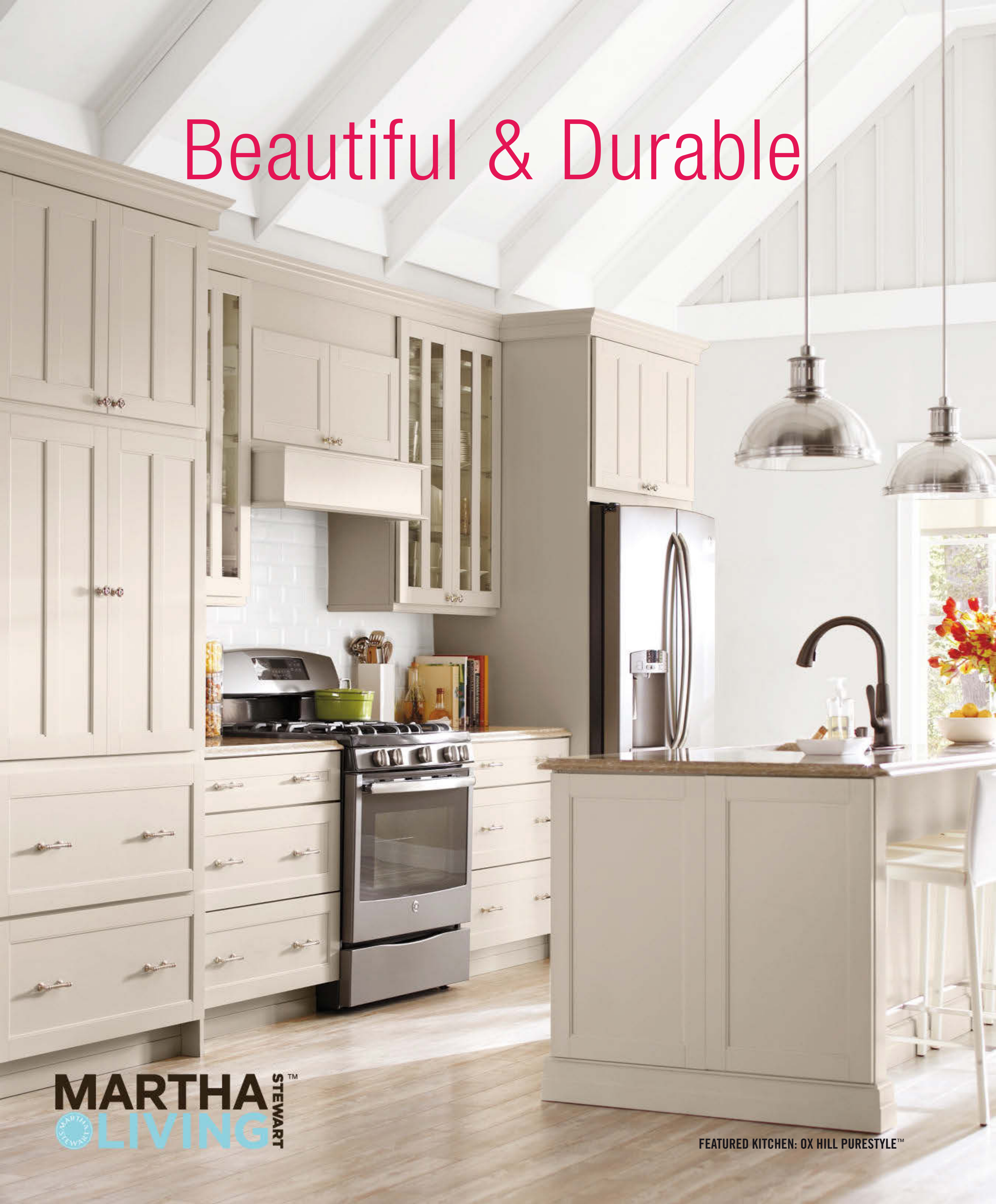

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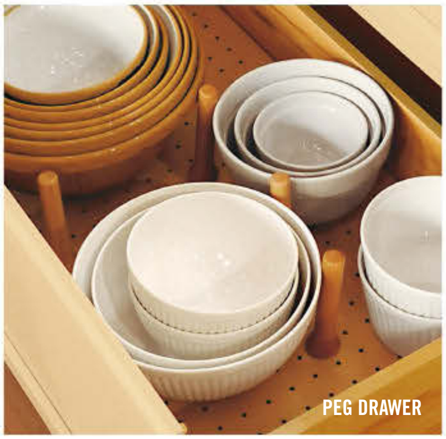

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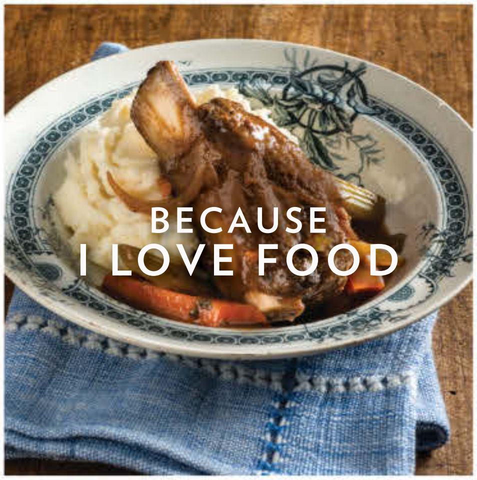
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HELLO, SUNSHINE

A taste of the **sweet and savory recipes** in *Citrus:* sticky tangerine ribs, orange bread pudding, and more.

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CALM, COOL & COLLECTED

How an antiques dealer relied on **varying shades of white** to create a serene tone in his Washington, D.C., home.

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FOREVER CHOCOLATE CAKES

Rich updates on **six delectable classics** (some with delightful twists) that should suit any occasion.

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WAY TO GROW

Our primer on **finding the right houseplant** for green (and not so green) thumbs.

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GIVE IT A SPIN

Spirograph, the beloved toy from our childhood, is experiencing a comeback—this time as a creative tool for crafting and decorating.

The Spirograph-inspired circles on this pistachio layer cake were piped in royal icing, over circles etched with a biscuit cutter. (For the recipe, go to *marthastewart.com/pistachio-cake*.)

LENNART WEIBULL

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FROM MARTHA

Pretzels
Warm and toasty, these soft versions can be easily formed into playful shapes with delicious toppings.

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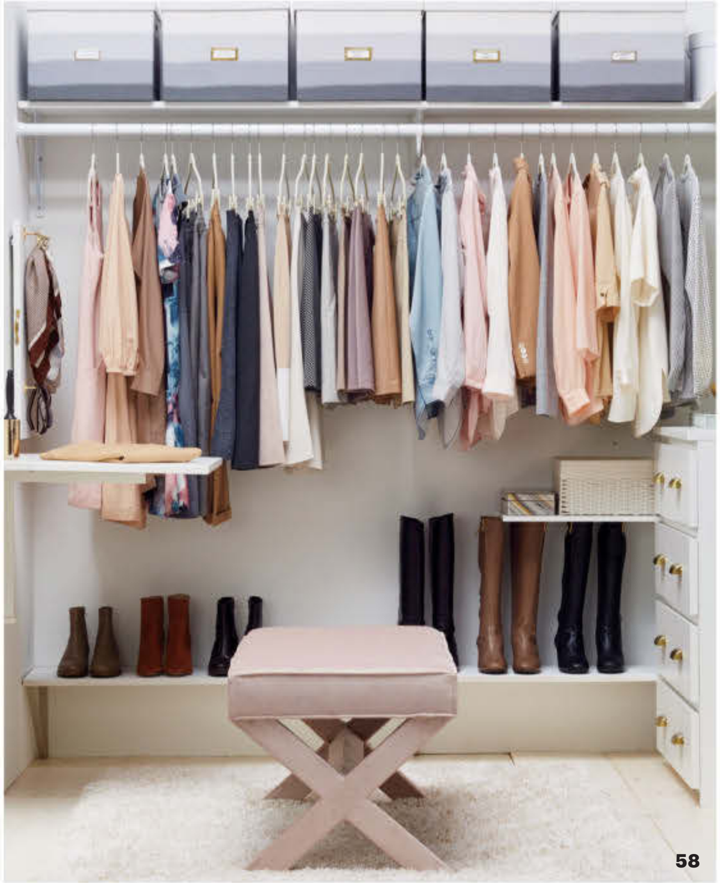

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On the Cover

Homemade soft pretzels can be arranged in a pleasing variety of seasonal shapes—with an easy mustard sauce for dipping. (Find out how on page 19.) Photograph by Marcus Nilsson.

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AARON DYER (NOTEBOOK); YASU + JUNKO (OILS); BRYAN GARDNER (DESSERT, CLOSET)

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In 30 seconds or less, tape your appeal to Martha Stewart and submit with the hashtag, **#RescueMeMarthaContest**, and she and a professional cleaning crew may come to your home to rescue you!

NO PURCHASE NECESSARY TO ENTER OR WIN. Subject to Official Rules at www.marthastewart.com/rescuememartha. The Rescue Me, Martha contest begins at 11:59 PM EST on January 5, 2016 and ends at 12:00 AM EST on January 19, 2016. Open to legal residents of the 50 United States, and the District of Columbia, 21 years or older. Limit one (1) entry per person and per email address per day. Void where prohibited. Sponsor: Meredith Corporation.

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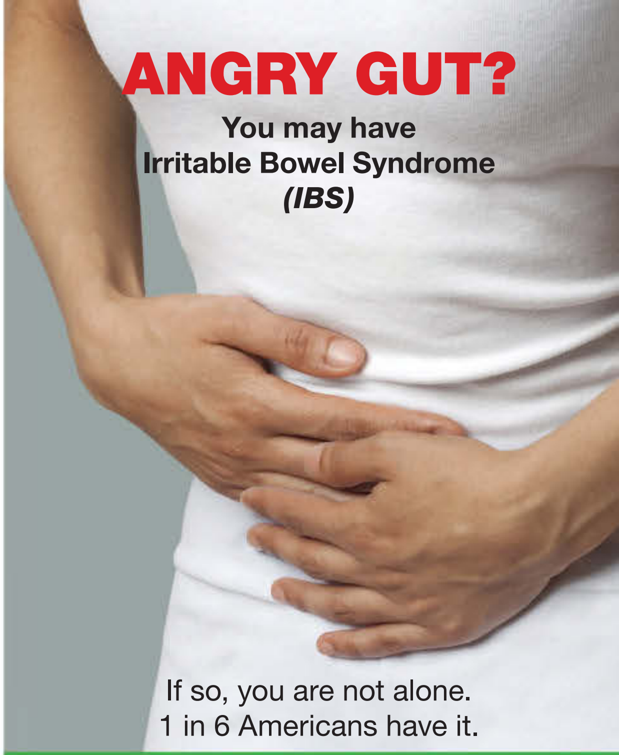

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*Based on a randomized placebo controlled study in 72 IBS patients. Patients taking IBgard experienced a statistically significant reduction versus placebo in the total IBS symptoms score, including abdominal pain and discomfort, at 24 hours and at 4 weeks.

‡Among Gastroenterologists who recommended peppermint oil for IBS. Alpha ImpactRx ProVoice October 2015 survey.

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FROM MARTHA

Teach and Inspire

Heart-shaped pretzels—and other shapes, too—are an irresistible party snack. Serve an assortment of styles and flavors with cornichons and mustards for dipping.

Come on, Baby, Let's Do the Twist

If you're accustomed to soft pretzels from a cart or the ballpark, get prepared for a delectable surprise. When you make them yourself, they're even more tender and delicious—particularly when sprinkled with your favorite toppings.

PHOTOGRAPHS BY MARCUS NILSSON

Pretzels

FROM MARTHA

Shaping Up
Lina Kulchinsky of Sigmund's Pretzels, in New York City, shared her recipe and techniques with me. The dough is easy to work into the classic pretzel shape.

DO YOU REMEMBER the first time you ate a giant, soft, salty pretzel, purchased warm from a street vendor? I do—it was while I was standing in line with my friends, waiting to enter Radio City Music Hall, in New York City, to see its Christmas show on a Saturday morning in December. We were cold, our fingertips were freezing from the frigid air, and the pretzels warmed our hands and our souls. We loved the crystals of salt, and the smooth exterior and somewhat fluffy interior of those pretzels. I dreamed one day of learning how to form and cook them myself.

It wasn't until many years later (I will not tell you how many!) that I was introduced to the creator of what I consider the very best soft pretzels in the United States. Lina Kulchinsky is a petite, lively, pretty, curly-haired Russian woman who has developed a recipe for pretzels she tops with an amazing variety of unusual and delicious flavors that will make you, your family, and your friends lifelong fans.

I have baked with Lina on my PBS television series *Martha Bakes*, and I baked with her again in our test kitchens to prepare for this issue. We had such fun chatting about her childhood in Moscow, her various stints in the pastry kitchens of many great chefs, and her successful entrepreneurial ventures, including Sigmund's Pretzels, on Avenue B in Manhattan's East Village (*sigmundnyc.com*). Treat yourself, treat your kids, treat everyone you know—bake some pretzels, soon! And by the way, bake a lot; you can freeze them with awesome results.

SOFT PRETZELS

Active Time: **1 hr. 30 min.**
Total Time: **2 hr. 15 min., plus chilling**
Makes: **One dozen large, two dozen medium, or four dozen small**

2	**cups warm water (about 110°)**
2	**packages (¼ ounce each) rapid-rise yeast**
¾	**cup packed dark-brown sugar**
6½	**cups unbleached bread flour**
4	**tablespoons coarse salt**
1	**stick cold unsalted butter, cut into small pieces**
	Vegetable-oil cooking spray
½	**cup baking soda**
½	**cup pale ale–style beer**
	Pretzel salt (available at *kingarthurflour.com*)
	Poppy seeds, sunflower seeds, pumpkin seeds, caraway seeds, sesame seeds, and finely grated Parmesan, cheddar, and Gruyère, for toppings (optional)
	Mustards and cornichons, for serving

1. In a medium bowl, mix together warm water, yeast, and ½ cup brown sugar; let stand until foamy, 5 to 10 minutes.

2. In the bowl of an electric mixer, combine flour and coarse salt using your hands. Add butter and continue to combine with your hands until mixture is crumbly. Add yeast mixture and, still using your hands, combine until a shaggy dough is formed and water is absorbed.

3. Using the dough-hook attachment, mix dough on medium-low speed until tight, elastic, and smooth, 6 to 8 minutes. Wrap in plastic and refrigerate at least 8 hours and up to overnight.

4. Preheat oven to 450°, with rack in upper third. Lightly coat a baking sheet with cooking spray. Roll out dough into a 14-by-12-inch rectangle. Cut dough into twelve 14-inch-long strips, each about 1 inch wide. Working with one piece at a time, form dough into desired shapes and sizes (for details, see page 22). Transfer to prepared baking sheet.

5. Coat a second large baking sheet with cooking spray. In a wide stockpot, combine 8 cups water, baking soda, beer, and remaining ¼ cup brown sugar; bring to a simmer over medium-high. Simmer pretzels, one at a time (or two, with smaller pretzels), about 30 seconds each, holding them under surface of water, if necessary, with a wide slotted spoon or spatula. Transfer to prepared baking sheet. (You can gently reshape pretzels if they become misshapen.)

6. Sprinkle pretzels with pretzel salt and/or desired toppings, using one topping or combining different ones. Transfer to oven and bake 5 minutes. Rotate baking sheet and bake until deep brown, 3 to 6 minutes more. Transfer pretzels to a wire rack; let cool slightly. Serve warm, with mustards and cornichons. Pretzels can be made in advance and frozen in an airtight container; thaw and warm in a 250° oven.

BROOKE'S MUSTARD DIP

Active Time: **15 min.**
Total Time: **1 hr. 15 min., plus soaking**
Makes: **About 1⅔ cups**

This recipe was published in Entertaining *in 1982—and I've been making it ever since! It's named for a woman who worked with me in my catering days.*

- **½ cup dry mustard**
- **¾ cup distilled white vinegar**
- **½ cup white wine or dry vermouth**
- **3 large eggs**
- **½ cup granulated sugar**
- **1½ teaspoons coarse salt**

1. Combine mustard, vinegar, and wine in a nonreactive bowl. Cover and let stand overnight.

2. In another nonreactive bowl, whisk eggs with sugar and salt until very light and foamy, about 3 minutes. Add mustard mixture and cook over a pot of simmering water, whisking occasionally, until thick, about 1 hour.

3. Let cool slightly; refrigerate, covered, until ready to use.

A Pretzel Primer

Making pretzels from scratch isn't difficult, but as with many baked goods, following the recipe carefully produces the most consistent results.

1

Prepare dough
The dough comes together in minutes in a stand mixer. Let it rise overnight right in the mixing bowl. The next morning, it should be smooth and beautiful and ready to shape.

2

Divide and shape
Using a ruler to cut the dough into strips allows for uniform pieces that will bake evenly. For step-by-step instructions on making favorite shapes, turn the page.

3

Simmer pretzels
Cooking for 30 seconds in a mix of water, brown sugar, baking soda, and pale ale helps develop the signature crust. Use a large, flat slotted spoon or spatula so the dough keeps its shape.

4

Add toppings
Sprinkle on one topping or a combination—how about an "everything" pretzel? Bake same-size pretzels together so they cook evenly.

COLLECTOR'S ENAMELED CAST-IRON ROUND CASSEROLE, BY MARTHA STEWART COLLECTION, IN WHITE, MACYS.COM

CLASSIC

Roll a 14-inch strip of dough into a 30-inch rope (for smaller pretzels, cut original strip in half; roll into 24-inch ropes). Form into a U shape. Cross the two ends. Cross again to form a twist. Fold twisted portion down, pressing ends of rope gently to seal. Flip pretzel.

—

HEART

Cut a 14-inch strip of dough in half. Roll into 24-inch ropes (for smaller pretzels, cut original strip into quarters; roll into 14-inch ropes). Form each into a U shape. Curve ends in toward center of U to create a heart. Press gently to seal. Pinch bottom of pretzel into a slight point.

—

TWISTED HEART

Roll a 14-inch strip of dough into a 30-inch rope (for smaller pretzels, cut original strip in half; roll into 24-inch ropes). Form into a U shape. Cross the two ends. Cross again to form a twist. Fold twisted portion down, pressing ends of rope at bottom to seal. Flip pretzel and pinch bottom into a slight point.

—

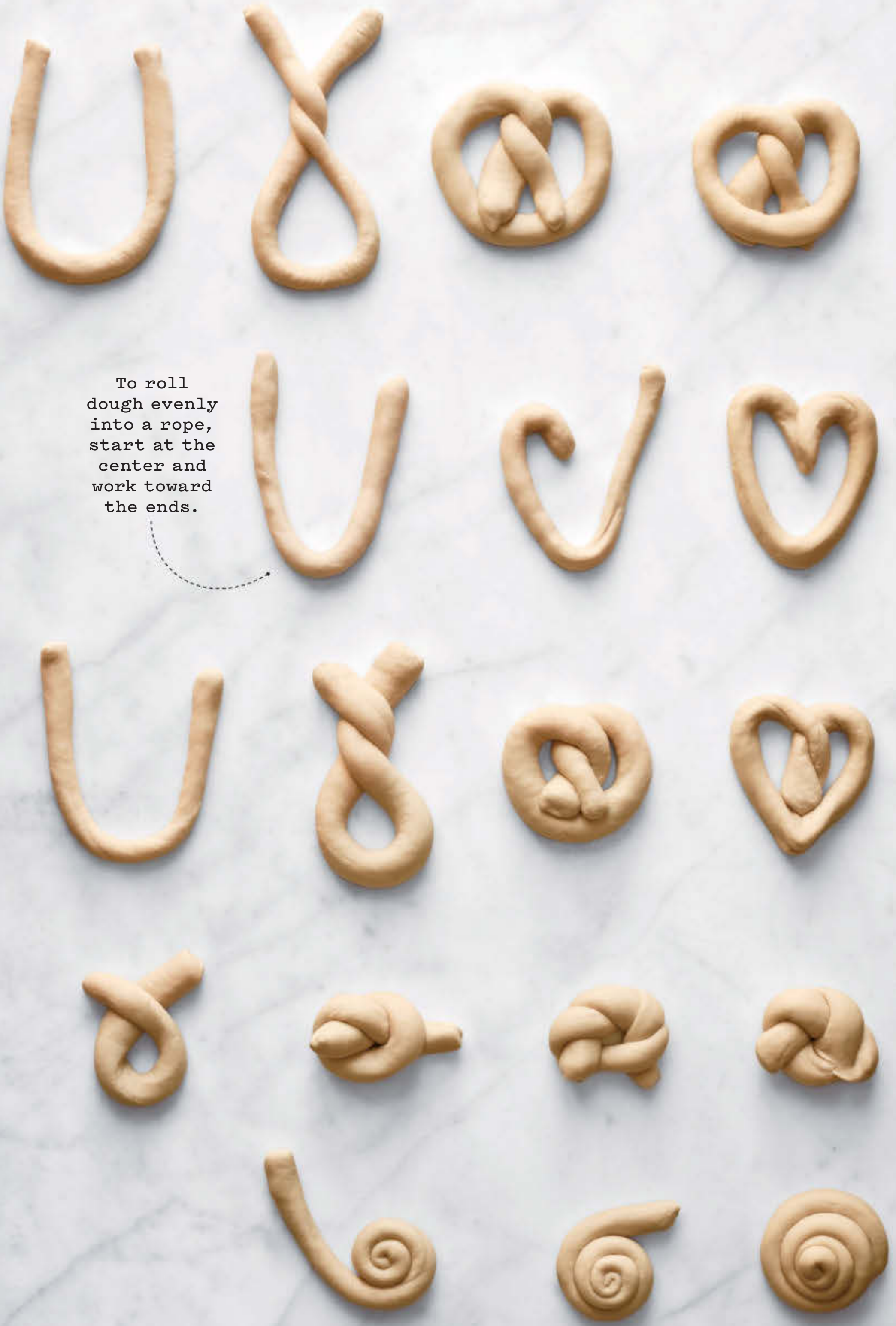
KNOT

Cut a 14-inch strip of dough into quarters. Roll each piece into a 12-inch rope. Cross ends, forming a loop. Send end that's pointing left under and up through loop; send other end over and down through loop. Pinch the two ends together to seal; tuck under knot. Round slightly to make uniform.

—

SNAIL

Cut a 14-inch strip of dough into quarters. Roll each new piece into a 14-inch rope. Coil rope to create a snail shape. Position end of dough beneath snail; pinch to seal.



To roll dough evenly into a rope, start at the center and work toward the ends.

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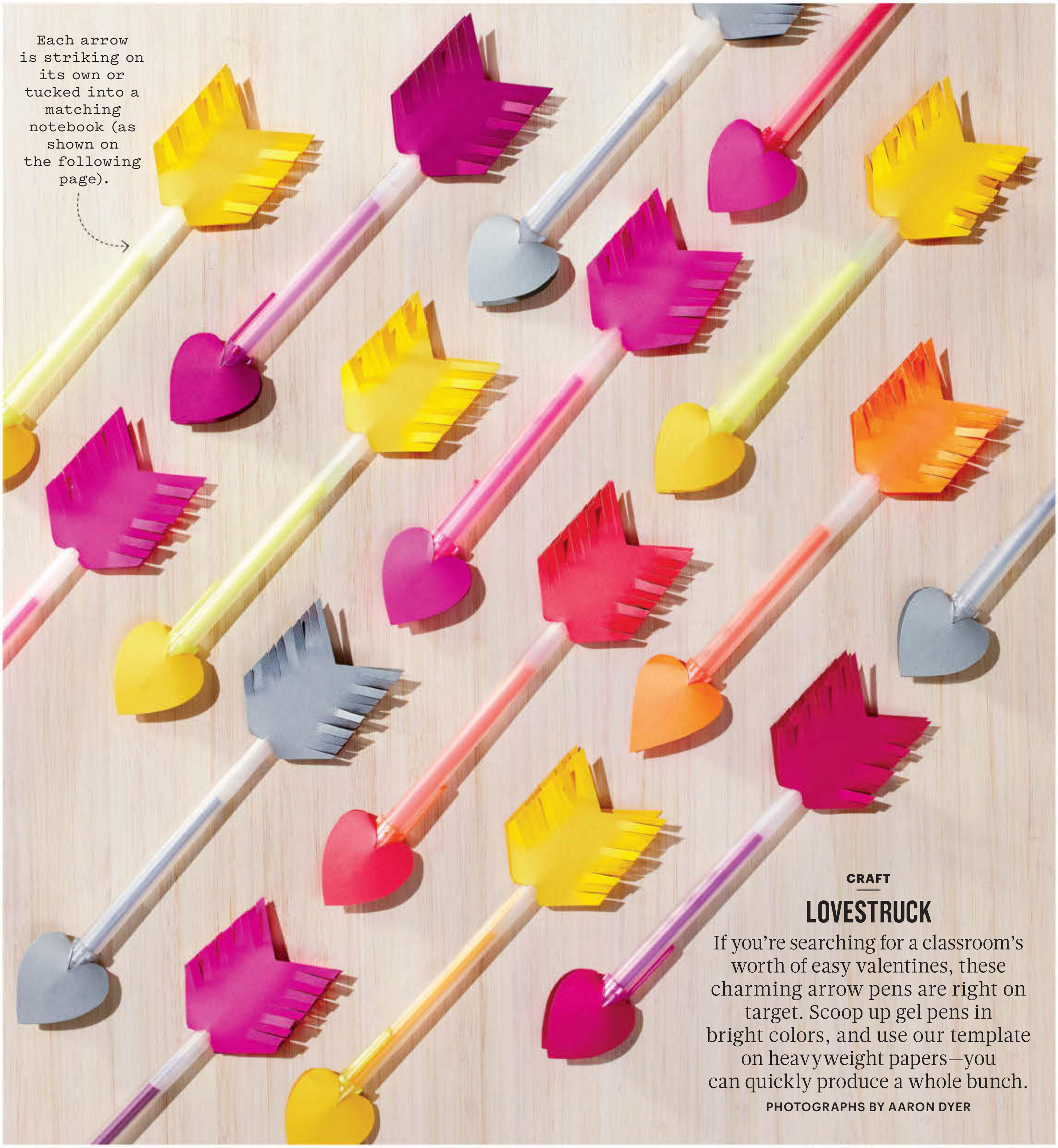
GOOD THINGS

Upgrades, Solutions, Inspirations



Each arrow is striking on its own or tucked into a matching notebook (as shown on the following page).

CRAFT

LOVESTRUCK

If you're searching for a classroom's worth of easy valentines, these charming arrow pens are right on target. Scoop up gel pens in bright colors, and use our template on heavyweight papers—you can quickly produce a whole bunch.

PHOTOGRAPHS BY AARON DYER

PROP STYLING BY HELEN QUINN AT PAT BATES AND ASSOCIATES

For the how-to, turn the page.

HOW-TO

Arrow Pens

Supplies

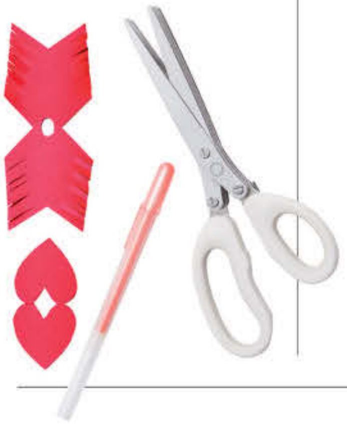
- Colored heavyweight paper
- Craft scissors
- Fringe scissors
- Double-sided tape
- Capped gel pen
- Notebook with elastic band

Fringe scissors, *by Martha Stewart Crafts, $14, amazon.com.* **Glaze gel pens,** *by Sakura, $17.50 for 10, dickblick.com.* **Small softcover notebook,** *$6, poppin.com.*

1. Download and print arrow templates (at *marthastewart.com/arrow-pens*). Trace onto paper; cut out.

2. Use fringe scissors to create arrow fletching.

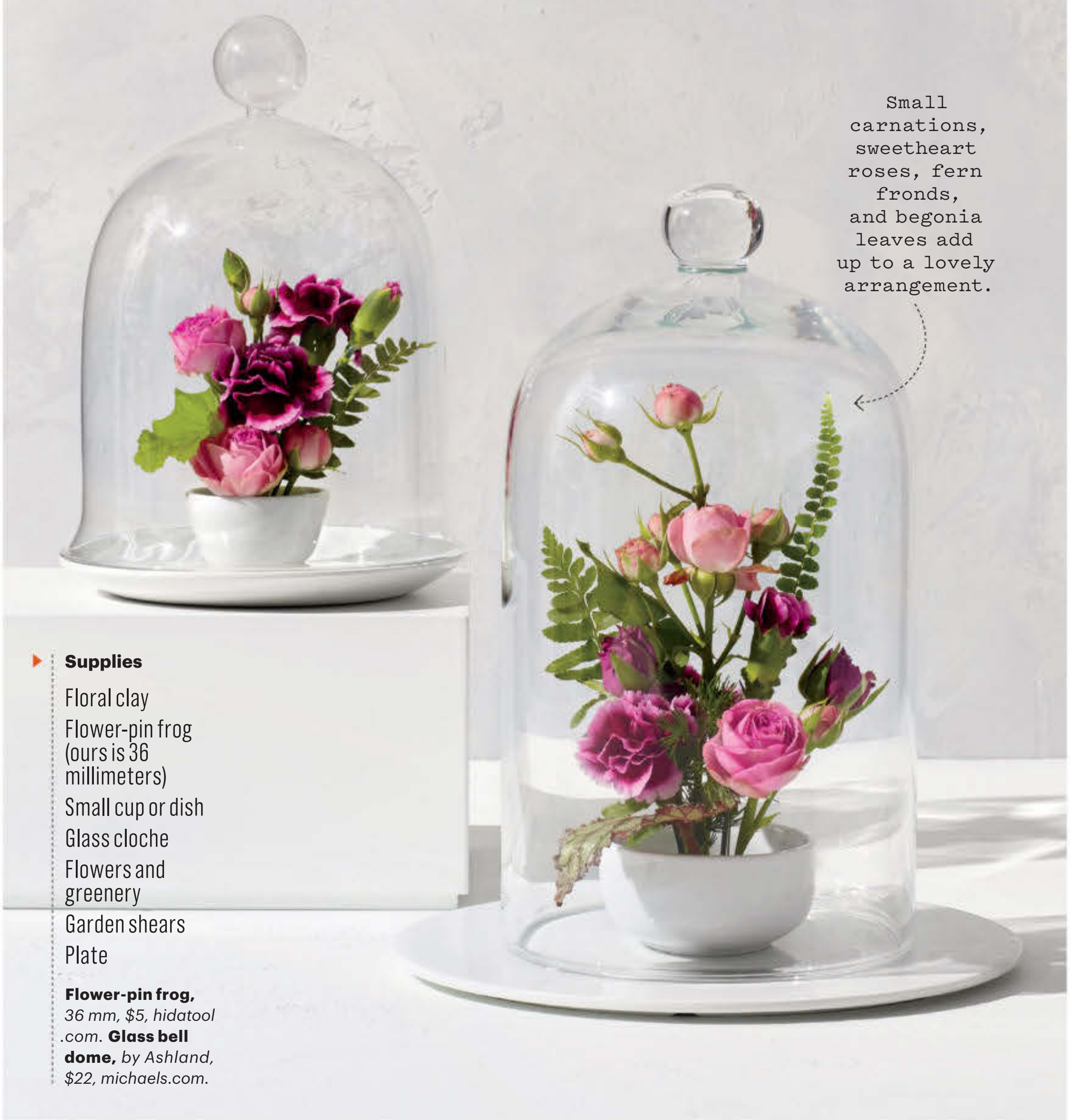
3. Fold each in half, then use tape to attach fletching to end of pen, and heart to pen cap. Slip into elastic of notebook.



GARDEN

Cloche Encounters

Instead of a full bouquet, craft a delicate arrangement under glass. First, place floral clay on the bottom of a flower-pin frog to secure it inside a small, sturdy cup. Fill the cup three-quarters full with water. Set a glass cloche next to it, so you know how high the blooms can be. Then cut flowers and greenery and stick them onto the pins. To finish, set the cup on a plate and cover it with the cloche. Check the water daily—the display can last about a week.



Small carnations, sweetheart roses, fern fronds, and begonia leaves add up to a lovely arrangement.

Supplies

- Floral clay
- Flower-pin frog (ours is 36 millimeters)
- Small cup or dish
- Glass cloche
- Flowers and greenery
- Garden shears
- Plate

Flower-pin frog, *36 mm, $5, hidatool.com.* **Glass bell dome,** *by Ashland, $22, michaels.com.*

MIKE KRAUTTER (ARROW PEN HOW-TO)

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CRAFT

The Envelope, Please . . .

If you're thinking of hand-delivering an edible valentine this year, consider slipping an oversize cookie into one of these hand-folded envelopes. The freezer-paper lining keeps the package free from grease marks and smudges.

1. Cut a 7-by-7-inch square of freezer paper, and another of patterned medium-weight paper.

2. Place freezer-paper square on top of other square. Fold each corner of combined square in, so all four points meet in center.

3. Tape along 2 bottom seams; insert treat.

4. Tape down last flap and attach a label.

Optional: Tie a bow with bakers' twine.

To: Benjamin
From: Emma

FOOD

Fowl Play

Chicken wings have become a staple at Super Bowl parties. Up your hosting game this year by turning one big batch into a trio of enticing flavors. Roast nine pounds of wings (for a recipe, see page 117); divide into thirds. Finish each portion with one of these tasty sauces.

1
MAPLE-DIJON

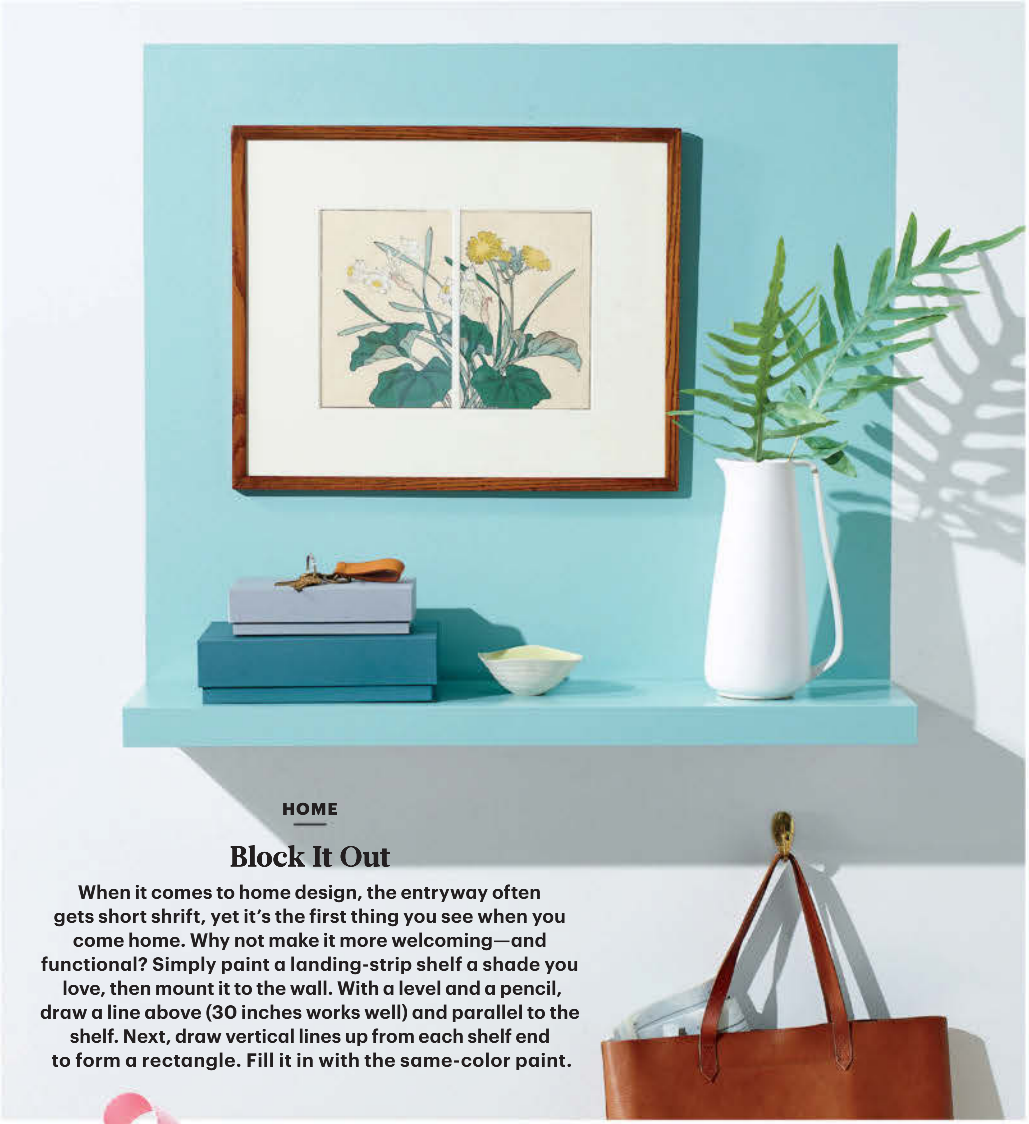
▸ Preheat oven to 450°. In a large bowl, combine ¼ cup pure maple syrup and 3 tablespoons grainy Dijon mustard. Add cooked wings; toss. Transfer to a rimmed baking sheet and bake until glaze has thickened, 2 to 3 minutes. Serve, with lemon wedges.

2
SWEET-AND-SOUR ORANGE

▸ In a saucepan, combine ⅓ cup packed light-brown sugar and 1 cup sherry vinegar. Bring to a boil; cook until reduced to ¼ cup. Season with coarse salt. Transfer to a large bowl; add cooked wings and toss. Add 1 medium orange, halved and thinly sliced; toss and serve.

3
SRIRACHA-BUFFALO

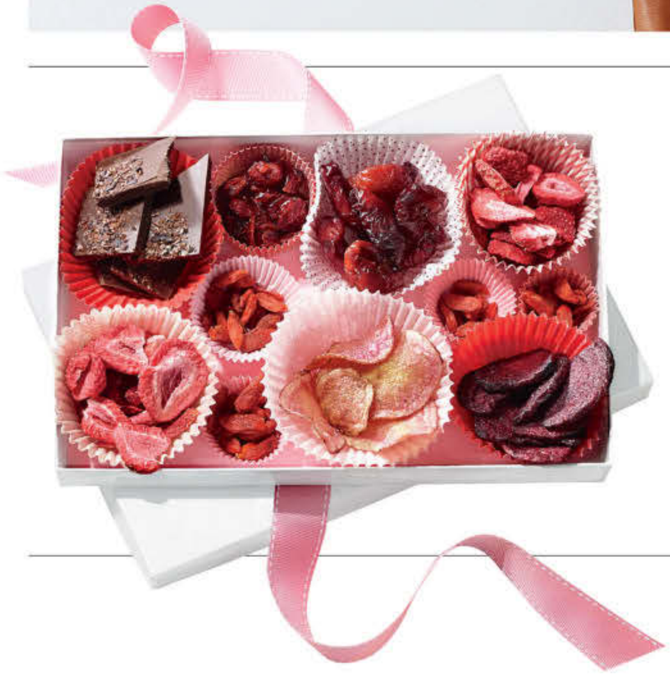
▸ In a large bowl, whisk together ¼ cup sriracha and 2 tablespoons melted unsalted butter. Add cooked wings; toss. Serve, with crumbled blue cheese and celery sticks.



HOME

Block It Out

When it comes to home design, the entryway often gets short shrift, yet it's the first thing you see when you come home. Why not make it more welcoming—and functional? Simply paint a landing-strip shelf a shade you love, then mount it to the wall. With a level and a pencil, draw a line above (30 inches works well) and parallel to the shelf. Next, draw vertical lines up from each shelf end to form a rectangle. Fill it in with the same-color paint.



FOOD

Healthy Sampler

This gift box bearing treats has all the delights of a Valentine's Day package. But its nutrient-rich contents are a treat for the heart as much as for the taste buds. Put a box together by arranging cupcake liners inside and filling them with dark chocolate, dried or dehydrated red-colored fruit (strawberries, cranberries, red plums, and goji berries), and low-sodium vegetable chips (beet and red potato).

FOOD

Pack a Crunch

When toasted and mixed into melted chocolate, couscous creates a surprising, satisfying candy.

COUSCOUS CRUNCH BAR

Active Time: **10 min.**
Total Time: **40 min.**
Makes: **4 to 36, depending on cookie-cutter size**

6	**tablespoons Israeli (pearl) couscous**
1	**tablespoon unsalted butter**
	Flaky sea salt, such as Maldon
8	**ounces melted bittersweet chocolate (61 percent cacao)**
	Vegetable-oil cooking spray

1. In a skillet over medium-high, toast couscous in butter, stirring constantly, until golden, 2 minutes. Transfer to a paper towel–lined plate. Sprinkle with salt; let cool.

2. Stir couscous into melted chocolate. Lightly coat 1½-to-4½-inch heart-shaped cookie cutters with cooking spray.

3. Place cutters on a baking sheet lined with parchment. Fill with chocolate. Refrigerate until set, at least 30 minutes. Gently press chocolates out of cutters. Enjoy immediately, or store in refrigerator, covered, up to 3 days.

BOX BOX RECTANGLE 5-PIECE SET, BY HAY, MOMASTORE.ORG; TRANSPORT TOTE, MADEWELL.COM; WHITE PITCHER, CB2.COM

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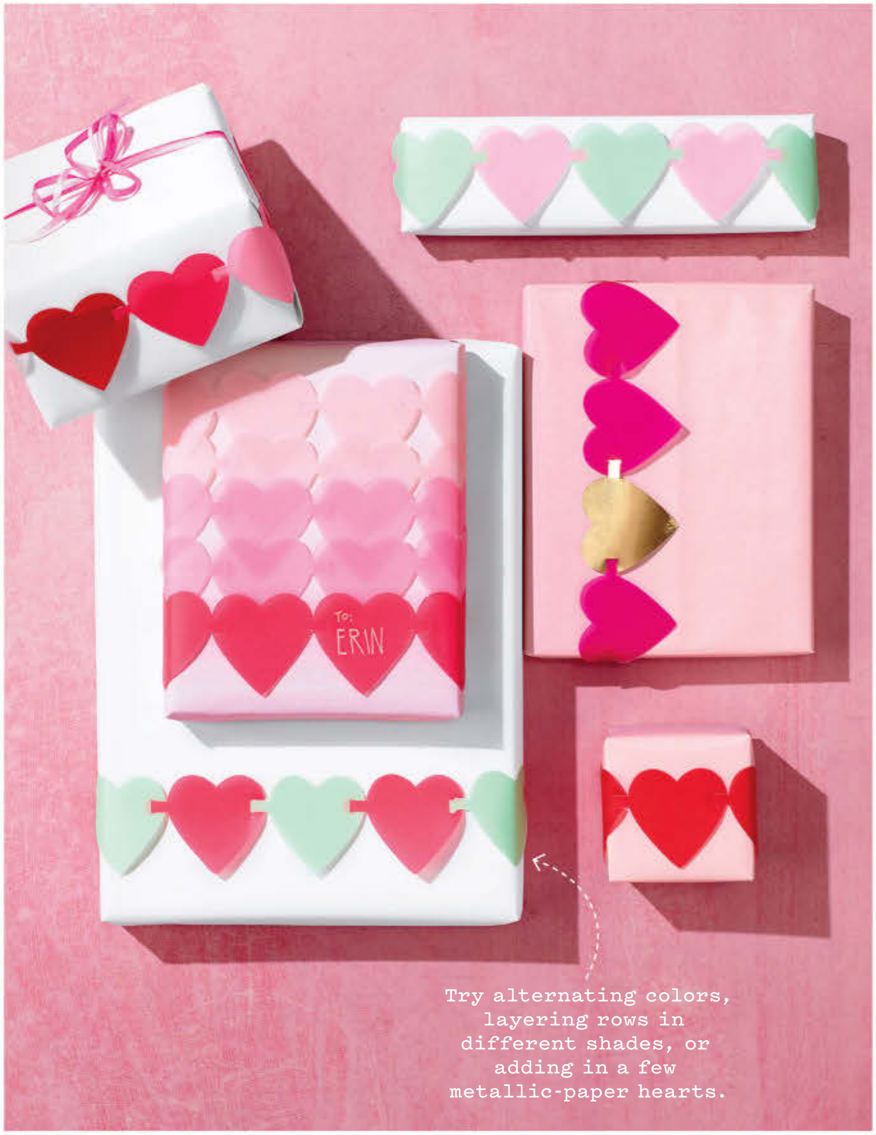

Try alternating colors, layering rows in different shades, or adding in a few metallic-paper hearts.

CRAFT

Heart to Heart

Show a plainly wrapped gift a little love—with pretty punch-and-link hearts. Using a heart-garland punch, cut out shapes from colored vellum, then link them together using the tabs and notches. Arrange the linked hearts around a wrapped box, and secure them in back with clear tape. No need for a gift tag—simply write the recipient's name on one of the hearts.

Heart-garland paper punch, *by Martha Stewart Crafts, $22, amazon.com.*

MIKE KRAUTTER (HOW-TO)

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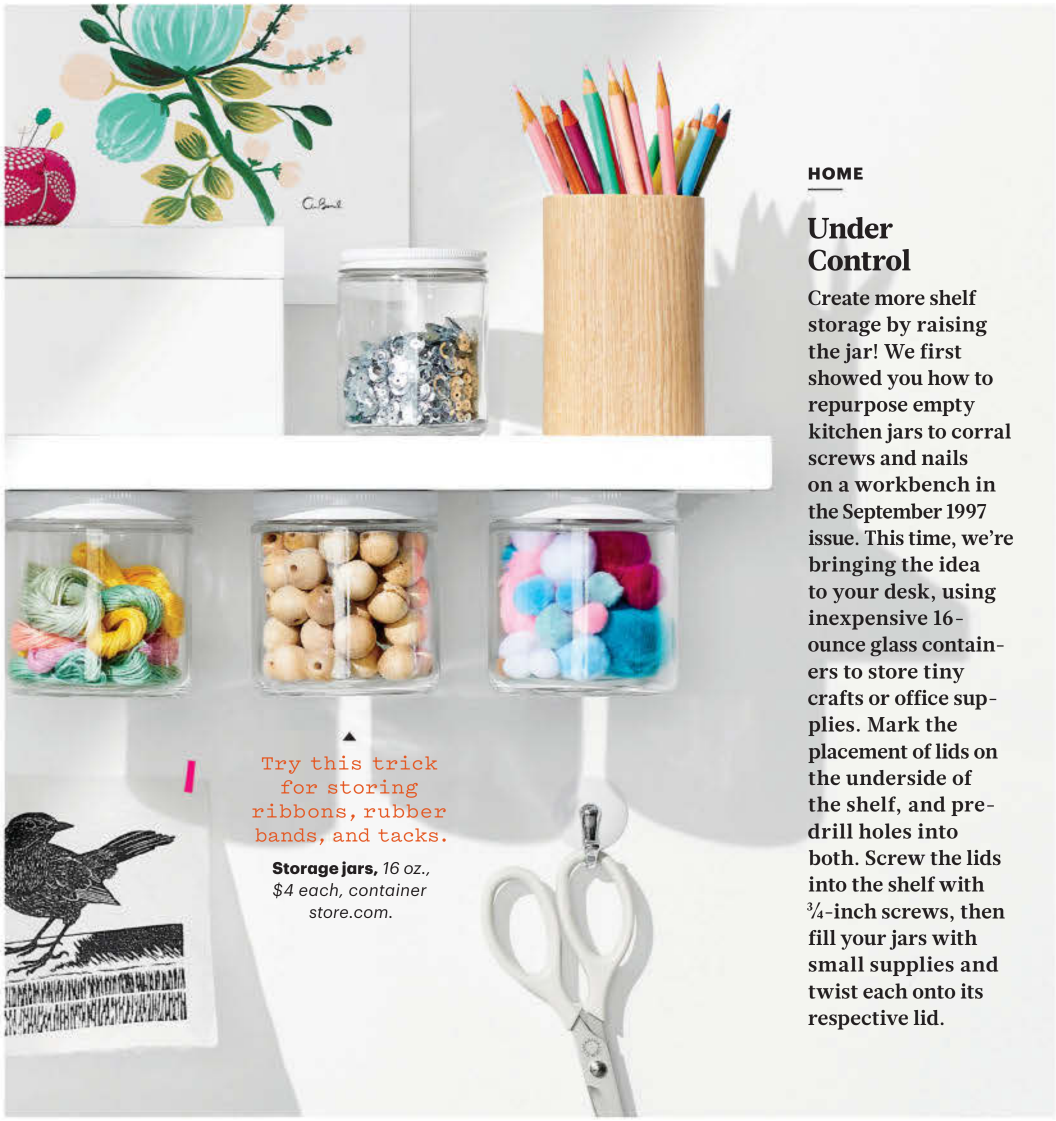
Good Things Revisited

25 YEARS OF GREAT IDEAS

The Good Things section has always been among our most popular—our readers tell us they've picked up tips and projects from past issues that they rely on again and again. To celebrate a quarter-century of creative thinking, we are bringing back longtime favorite concepts, each with a new spin. Smart, easy, and fun, they'll be things you'll want to try at home and share with friends. So keep an eye out for this button each issue—and see how our Good Things just keep getting better.



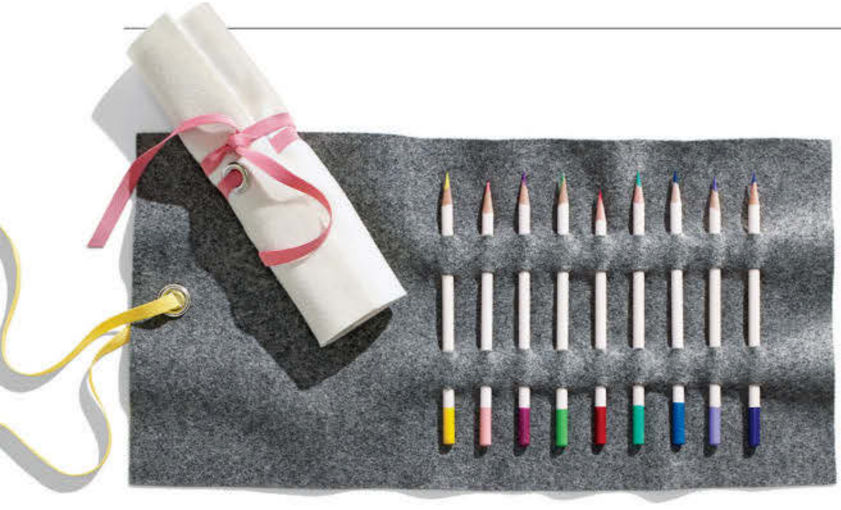
Try this trick for storing ribbons, rubber bands, and tacks.

Storage jars, *16 oz., $4 each, containerstore.com.*

HOME

Under Control

Create more shelf storage by raising the jar! We first showed you how to repurpose empty kitchen jars to corral screws and nails on a workbench in the September 1997 issue. This time, we're bringing the idea to your desk, using inexpensive 16-ounce glass containers to store tiny crafts or office supplies. Mark the placement of lids on the underside of the shelf, and pre-drill holes into both. Screw the lids into the shelf with ¾-inch screws, then fill your jars with small supplies and twist each onto its respective lid.



CRAFT

All Wrapped Up

In April 2004, we featured a portable organizer for colored pencils, paintbrushes, or other crafting tools. For this issue, we've devised a no-sew version, made from sturdy wool felt. First, download and print our cutting template (at *marthastewart.com/felt-wrap-up*). Trace rectangular template onto felt; cut out. With a ruler and knife, make slits in felt, following template. (For larger tools, measure tool width and cut accordingly.) Set a grommet, centering it on a short end, 1 inch in from left edge (for a how-to, go to *marthastewart.com/set-grommet*). Thread ribbon through grommet. Insert your tools—and you're ready to take your projects on the go.

Supplies

- Wool felt, 8 by 19 inches
- Fabric shears
- Craft knife
- Grommet-setting kit
- Colored ribbon, 1 foot long

Flameproof wool felt, *$80 a yd., bandjfabrics.com.* **Home metal grommet kit,** *by Dritz Home, 7⁄16", in Silver, $10 for 10 sets, joann.com.*

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▸ marthastewart.com/good-things-revisited
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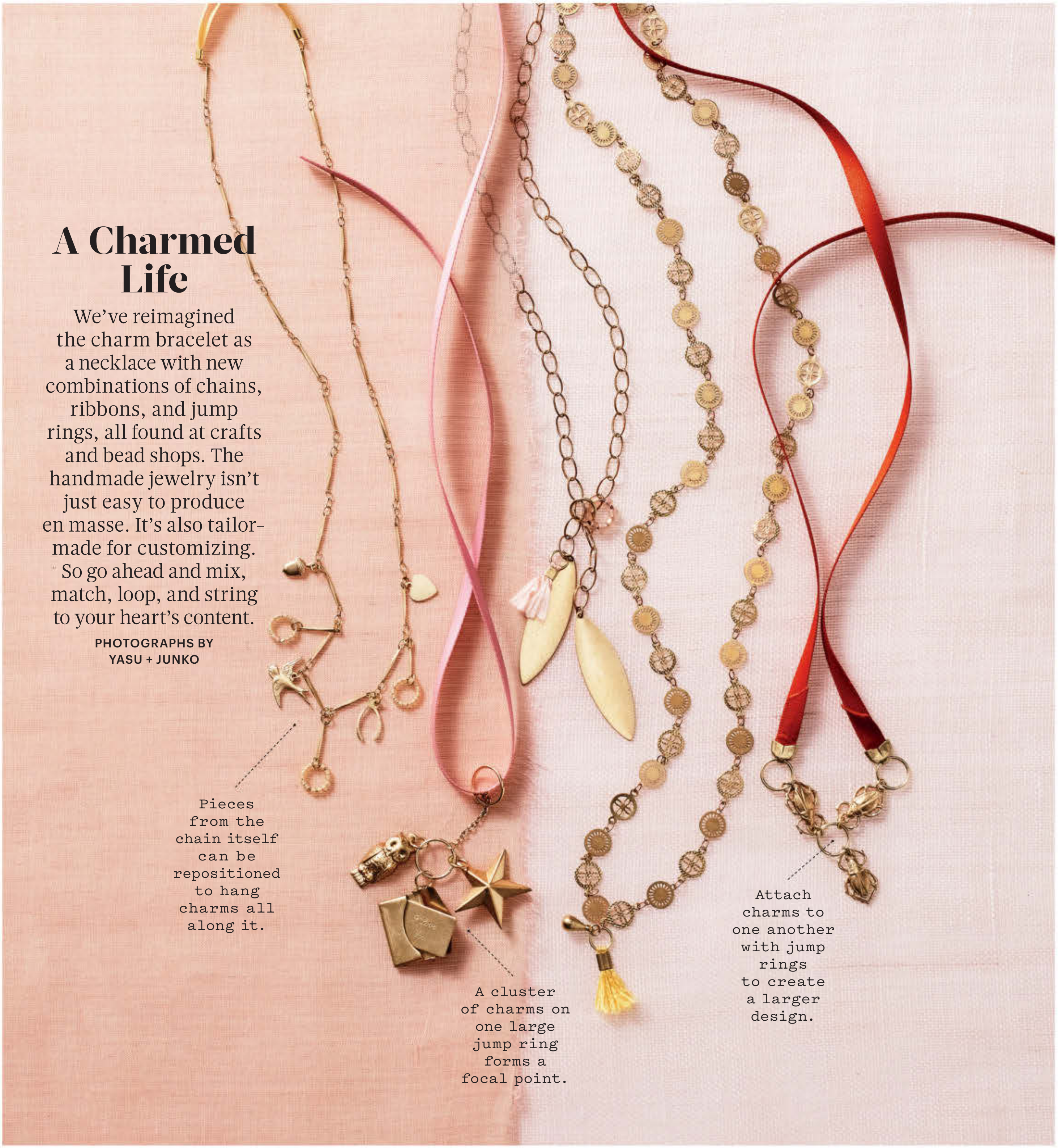


A Charmed Life

We've reimagined the charm bracelet as a necklace with new combinations of chains, ribbons, and jump rings, all found at crafts and bead shops. The handmade jewelry isn't just easy to produce en masse. It's also tailor-made for customizing. So go ahead and mix, match, loop, and string to your heart's content.

PHOTOGRAPHS BY YASU + JUNKO

Pieces from the chain itself can be repositioned to hang charms all along it.

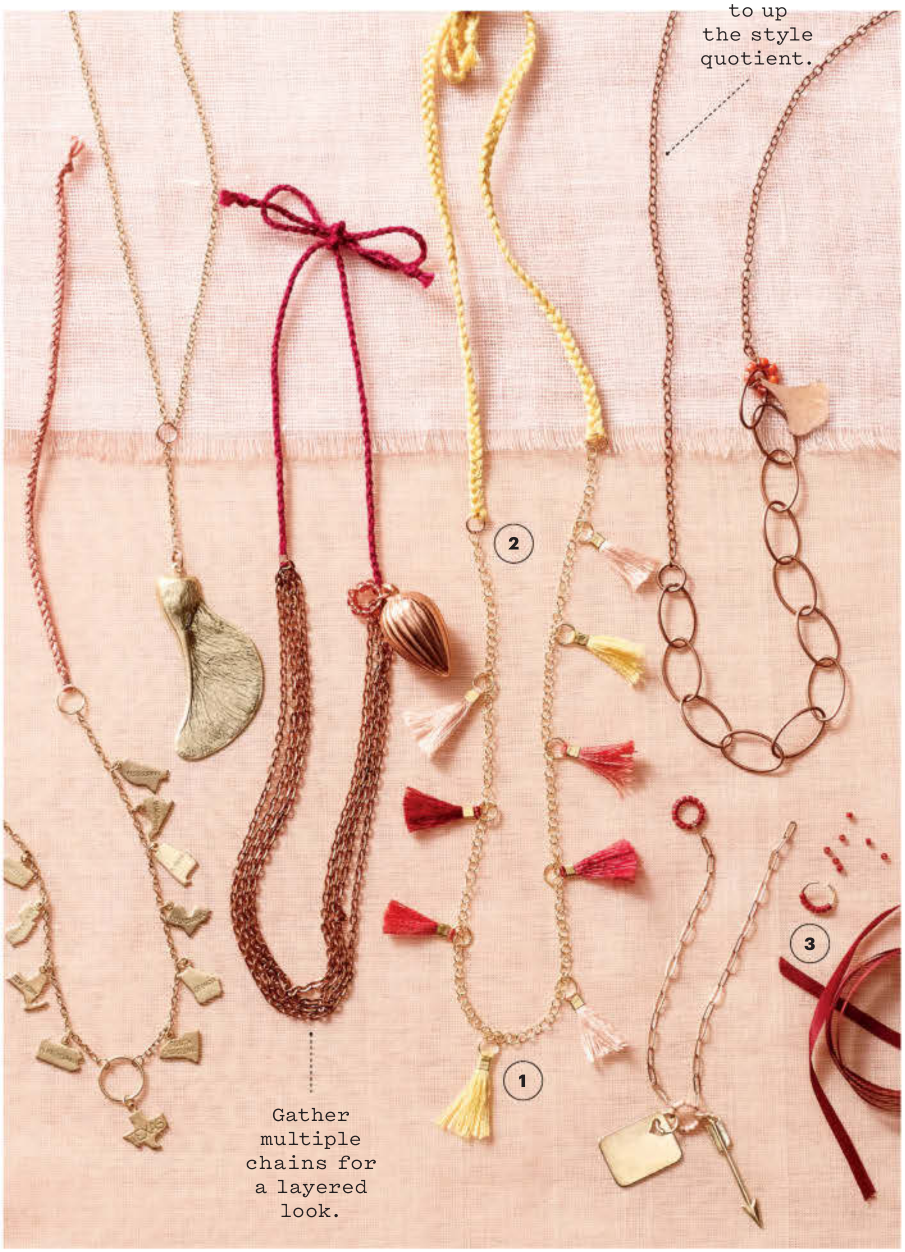
A cluster of charms on one large jump ring forms a focal point.

Attach charms to one another with jump rings to create a larger design.

PROP STYLING BY ELIZABETH PRESS

CHAIN REACTIONS

Necklaces are typically 16 to 18 inches long, but you don't need to limit yourself to one material to make a strand. We mixed assorted chains with one another, as well as with sturdy ribbons and braided embroidery floss that withstand wear.



Mix the scale of your chains to up the style quotient.

Gather multiple chains for a layered look.

In the Loop

Show off the charms your grandmother gave you, or for a selection of our favorite charms from the websites below, go to *martha stewart.com/charms.*

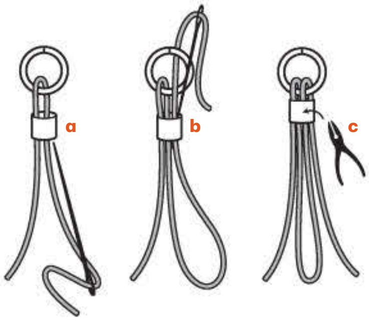
- *dimestoreemporium.com*
- *etsy.com/shop/brasskicker*
- *brasscharmcompany.com*

1 MAKE A TASSEL

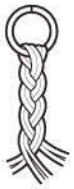
a. Thread a beading needle with a 10-inch piece of embroidery floss through a crimping tube, then a jump ring. Pull so that tube and ring are 2 inches from end. Thread back through crimping tube, locking jump ring in place.

b. Thread floss back through crimping tube so needle comes through opposite end and through jump ring again, leaving a 2-inch loop.

c. Thread floss back through tube. Push it tightly against jump ring; use flat-nose pliers to flatten tube. Trim loop; fray ends.



2 BRAID INTO ENDS

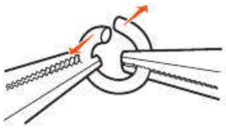


a. Cut 3 pieces of embroidery floss, each twice the length desired. Loop through jump ring; fold strands in half.

b. Make a braid using the 3 double strands, with loop at top.

c. Tie a knot at end of strand; trim. Open jump ring and attach to chain.

3 USE A JUMP RING



a. To open, use 2 pairs of needle-nose pliers to grip sides, pulling one pair toward you and pushing the other away, as shown.

b. Slide on tiny beads or a charm, making sure it's facing correct direction.

c. Attach to necklace; use pliers to close.

Sources

Jump rings, *0.8 mm, in assorted sizes and finishes, from $1 for 5 g;* **chains,** *in assorted sizes and finishes, from $1 for 1';* **beading needle,** *$1.50 for 5; and* **crimping tubes** *(#PD1369L1), $4.50 for 30, tohoshoji-ny.com.* **Embroidery floss,** *by DMC, in assorted colors, from 40¢ a skein, michaels.com.*

ILLUSTRATIONS BY BROWN BIRD DESIGN

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Places

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▼

“Most oils in facial products come from seeds,” says Naturopathica’s Barbara Close. “Store them away from light and heat or cold to prevent oxidation and to maintain their potency.”

Oil Boom

Take a walk down the aisles of any beauty emporium and it’s hard not to notice we’ve struck oil—literally. The popularity of argan oil in skin-care products has segued into an array of other exotic nut and berry extractions, including marula, coconut, and sea buckthorn. Packed with nutrients, these slick potions are just what your skin is thirsting for—even if you have an oily complexion.

PHOTOGRAPH BY YASU + JUNKO

IT WASN’T LONG AGO that “oil-free” was the rallying call in cosmetics, and many of us wouldn’t dream of using anything remotely resembling an oil for fear of clogged pores. Talk about a paradigm shift! Now oils are our friends. Unlike synthetic and mineral oils that just sit on skin’s surface, today’s are packed with antioxidants and omega fatty acids, and come courtesy of Mother Nature—who (almost) always knows best. “These lipid-loving natural oils are absorbed quickly into the skin, plumping it from within while protecting with a barrier that helps prevent water loss and encourages cellular repair,” says New York City dermatologist Joshua Zeichner. So even acne-prone skin won’t be left feeling greasy. Yet picking among all the good-for-you-sounding options can feel overwhelming. Naturopathica skin-care founder Barbara Close prefers “cold-pressed” oils, saying she believes the heat- and solvent-free process preserves their nutritive value. “Read the labels,” she advises. “If additional ingredients are listed, do some research to see if they’re adding value—as preservatives, or for therapeutic benefits—or just acting as filler and diluting the potency.” But above all, she cautions against a one-size-fits-all approach. “Each oil has a different weight and profile,” she says—so choosing the wrong type may not give you the results you want. To find one suited to your needs, check out our chart, *opposite*.

PROP STYLING BY ELIZABETH PRESS; ILLUSTRATIONS BY CLARE OWEN, I2IART.COM

FIND YOUR SKIN TYPE ▼

CHOOSE AN OIL ▼

OILY »

Excessive shine; prone to enlarged pores, blackheads, or blemishes

Marula

This oil, from the fruit of the South African marula tree, is absorbed quickly without feeling greasy or heavy.

TRY | **Drunken Elephant Virgin Marula Luxury facial oil,** *$72, drunkenelephant.com.*

Grapeseed

"A natural preservative, this oil has an antimicrobial effect on skin," says Zeichner.

TRY | **Caudalie Polyphenol C15 Overnight Detox oil,** *$52, us.caudalie.com.*

Apricot Kernel

"Obtained from apricot-fruit seeds by cold-pressing and filtration, this oil is light and nonclogging," says Close.

TRY | **Dr. Hauschka Clarifying Day oil,** *$45, drhauschka.com.*

Tea Tree

Used as a soothing spot treatment, it has disinfecting properties that help kill the bacteria in pores that lead to blemishes.

TRY | **Aveda tea-tree oil,** *$14, aveda.com.*

SENSITIVE »

Feels tight, stings, itches, or reddens easily

Sea Buckthorn

Containing omegas 3, 6, 7, and 9, this berry's oil has long been used in eastern European countries to protect skin from blustery conditions.

TRY | **Fresh Seaberry Moisturizing face oil,** *$50, fresh.com.*

Chia

"With seven times the vitamin C per serving of an orange, chia is a superfood for skin," says Susanne Norwitz, founder of Maya Chia.

TRY | **Maya Chia omega-3 chia oil,** *$59, mayachia.com.*

Avocado

Extracted from the pulp of the fruit, this heavy oil is particularly suited to quenching ultradry, itchy conditions like eczema.

TRY | **S.W. Basics oil serum,** *$29, swbasicsofbk.com.*

Coconut

"It's packed with nutrients and has been used for centuries to heal compromised skin," says Rikita Kapadia of Cocovit, which cold-presses coconut oil in India.

TRY | **Cocovit coconut oil,** *$38, cocovit.co.*

MATURE »

Dull and dry, with fine lines and wrinkles

Camelina

A curative oil for worn skin, it's extracted from an herb also called Siberian oilseed, which thrives in subzero temperatures.

TRY | **Skyn Iceland Arctic face oil,** *$35, skyniceland.com.*

Jojoba

Although technically a wax, the substance derived from the southwestern shrub's seed boasts a sebum-like, easy-to-absorb consistency.

TRY | **L'Oréal Age Perfect Cell Renewal Facial Oil Light,** *$25, lorealparisusa.com.*

Argan

Derived from the fruit of the Moroccan argan tree, the multipurpose oil has endless hydrating properties for skin and hair.

TRY | **Josie Maran 100% Pure argan oil,** *$48, josiemarancosmetics.com.*

Rose Hip

As a natural source of tretinoin (a form of vitamin A), rose hip is known as nature's Retin-A.

TRY | **Laura Mercier Infusion de Rose Nourishing oil,** *$62, lauramercier.com.*

DRY »

Rough, scaly, flaking, chapped, or dehydrated

Camellia

Rich in antioxidants, camellia (aka tsubaki) oil is native to Asia and was prized by geishas to help remove stage makeup and nourish skin.

TRY | **Boscia tsubaki beauty oil,** *$46, boscia.com.*

Safflower

This oil, from the thistle-like flower, is high in ceramides, which help skin retain water and avoid dehydration.

TRY | **Jurlique Purely Age Defying Firming face oil,** *$58, jurlique.com.*

Olive

Best for *extremely* dry skin, this polyphenol-, squalene-, and fatty acid–rich oil is on the heavy side, so apply it lightly.

TRY | **Lancôme Absolue Precious oil,** *$185, lancome-usa.com.*

Sunflower

Featuring vitamin E, sunflower oil supports skin's barrier function, shielding it from future environmental damage.

TRY | **Kiehl's Daily Reviving Concentrate,** *$46, kiehls.com.*

Sensitive-Skin Edition

NEED TO KNOW. . .

Tools, tips, and techniques for your beauty routine.

PHOTOGRAPHS BY BRYAN GARDNER

The Narcissist foundation stick has a weightless, creamy consistency.

The Universalist Multi-Stick colors lips, cheeks, and eyes.

Well Done

What happens when a makeup artist, a tree-hugger, and a dermatologist collaborate? You get **W3LL People,** a range of small-batch eco-cosmetics that are handcrafted in the U.S. and pure enough to be used on the most sensitive skin. *From $12.50, w3llpeople.com.*

SPOTLIGHT ON

Thrive Causemetics

Scores of mascaras deliver the eye-opening effects of long, full lashes. But for those who've lost their lashes to chemotherapy or alopecia, the choices are limited—even false lashes need to rest atop real ones to stay put. Enter **Thrive Causemetics'** array of natural-looking falsies. Thanks to a waterproof latex- and paraben-free adhesive, they're gentle enough to be used on bare, sensitized skin—or by anyone who wants the insta-glamour of false eyelashes. For each pair sold, another is donated to a woman undergoing cancer treatment. *$26, thrivecausemetics.com.*

Calm Heads Prevail

Pollution, stress, eczema, and damage from styling tools can all result in an itchy, irritated scalp. Gentle **Phyto** Phytoapaisant Soothing Treatment shampoo contains purslane extract (a botanical anti-irritant), so it quells any discomfort as it cleanses. *$24, phyto-usa.com.*

A Sight for Sore Eyes

If the typical eye-makeup remover feels too harsh, take a look at **Lancôme** Effacil. The oil-free, no-sting formula feels as gentle as water, yet has the muscle to completely remove non-waterproof eye makeup, so you don't wake up to raccoon eyes. *$29, lancome-usa.com.*

HIT LIST

Comfort Zone

SMOOTH OPERATOR

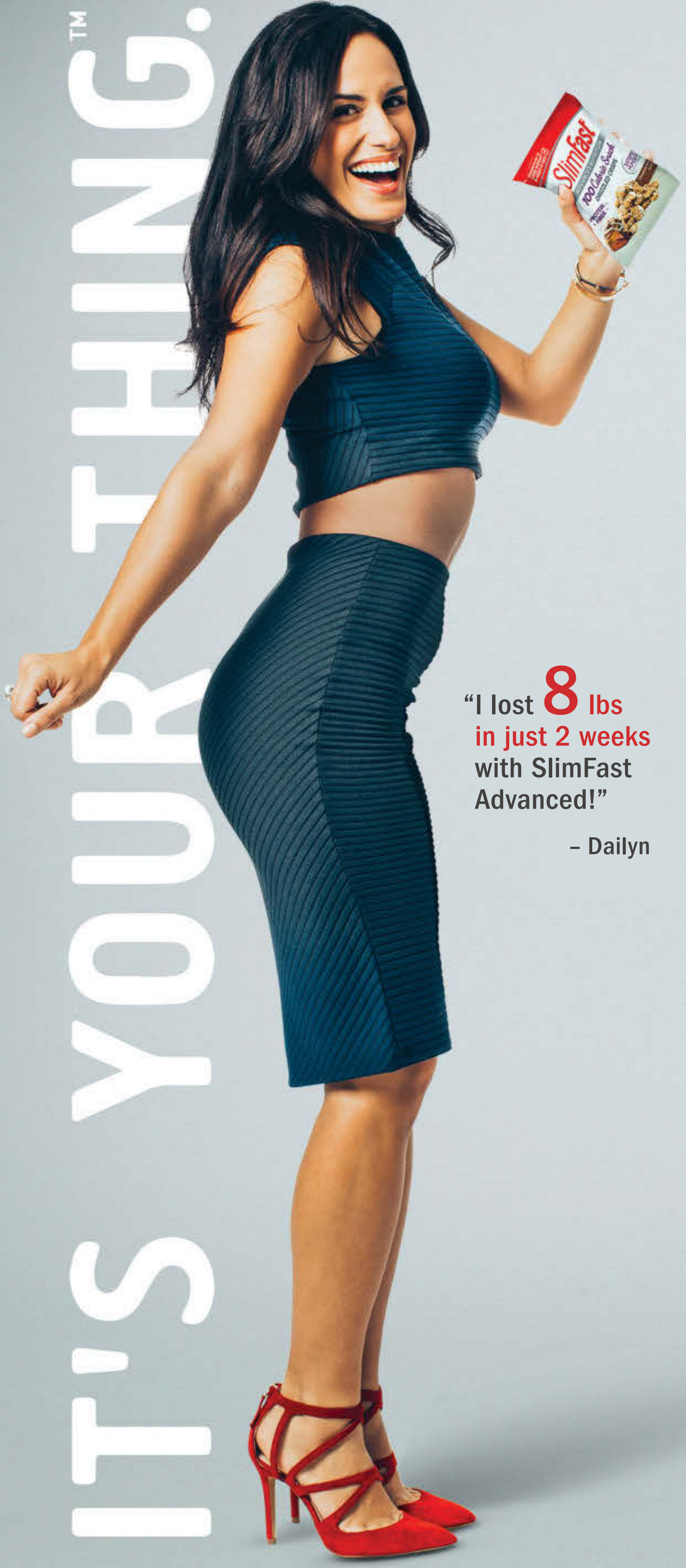
Like his cult favorite Alpha Beta Peel pads, **Dr. Dennis Gross**'s new Ultra Gentle version also enhances skin tone, texture, and radiance—but with calming oatmeal. *$88 for 30 treatments, dgskincare.com.*

CAPABLE CRUSADER

After undergoing radiation for breast cancer, **June Jacobs** was underwhelmed by the salve prescribed to treat the burns on her skin. So she created Rapid Repair Healing cream, a nongreasy moisturizer, to soothe compromised skin, no matter the cause. *$60, junejacobs.com.*

THE FIXER

Falling outdoor temperatures and dry indoor heat are a surefire recipe for itchy skin. But the more you scratch, the more you itch. **Curél** Itch Defense body wash and Instant Soothing moisturizing spray beat the cycle by rebalancing skin's moisture and pH levels. *From $7, curel.com.*



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FOOD & GATHERINGS

Cook, Nourish, Enjoy

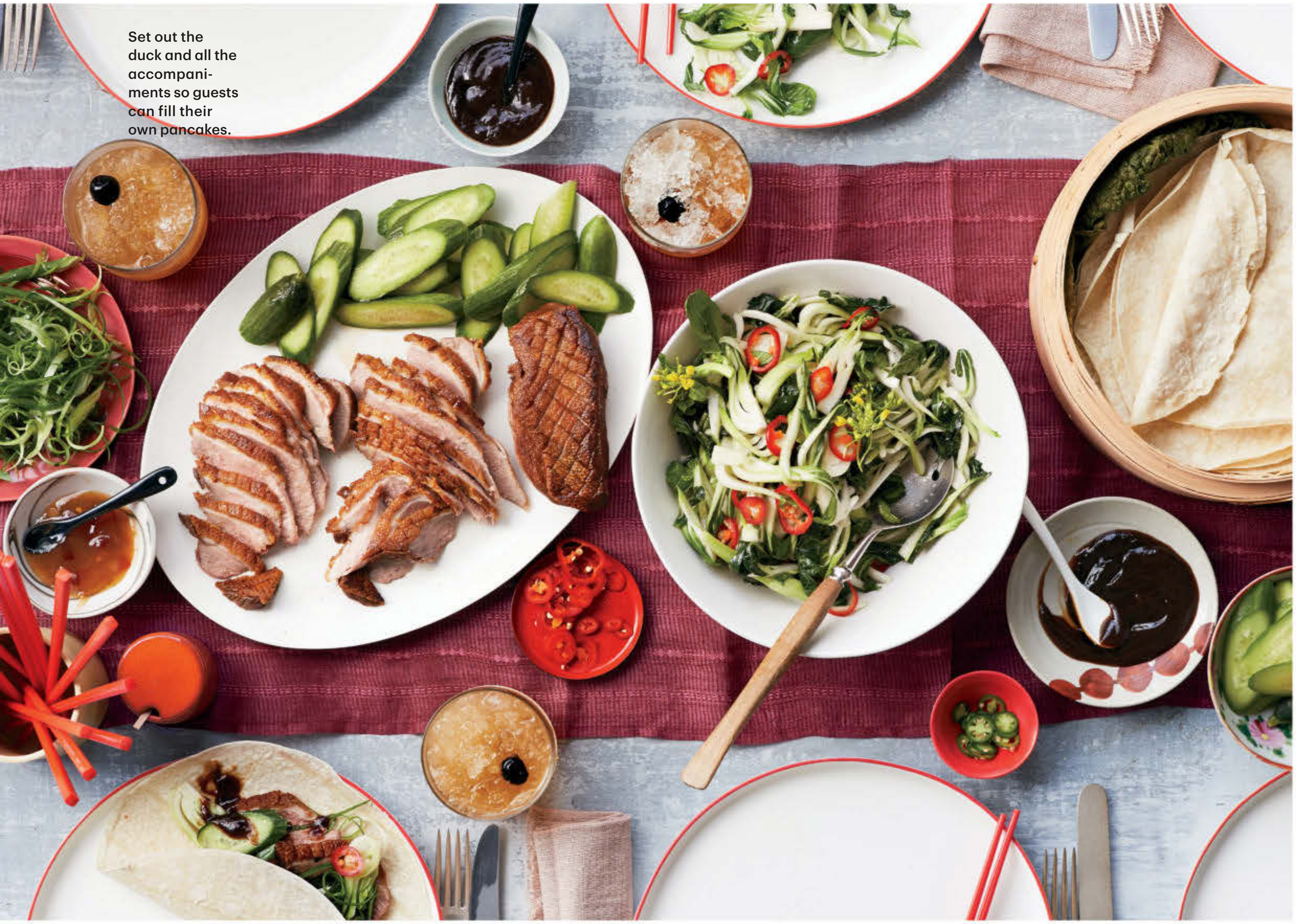
PERFECT BITE

DATES & BLUE CHEESE

Next time you're hosting a few friends, make some magic: Put out a plate of these simple hors d'oeuvres—at once salty and sweet, creamy and crunchy—and watch them disappear. Cut a slit into dates and remove the pits (if necessary), then stuff each with a semifirm blue cheese (we like Gorgonzola piccante and Spanish Valdeón). Finish with a sprinkle of toasted sliced almonds and a drizzle of honey.

PHOTOGRAPH BY SHARON RADISCH

RECIPE BY LAURYN TYRELL; FOOD STYLING BY GREG LOFTS



Set out the duck and all the accompaniments so guests can fill their own pancakes.

MENU

"Peking" Duck
Baby Bok Choy Slaw
Marmalade Whiskey Sours

"PEKING" DUCK PARTY

Crisp, lacquered Peking duck is a beloved restaurant dish, with good reason. It makes a delicious hands-on meal (you roll up the meat in mu shu pancakes with tangy hoisin sauce), but preparing it is traditionally a long, complex process. Our shortcut, made with duck breasts, delivers big flavor and all of the fun—in under an hour. Invite friends to share in the feast. Start the evening off with a pitcher of whiskey cocktails—a festive punch with punch—and end with cups of green tea and sliced tropical fruits.

PHOTOGRAPHS BY DAVID MALOSH

RECIPES AND FOOD STYLING BY GREG LOFTS; LARGE ABBESSES PLATE, IN RED, AND SOLID LINEN NAPKIN, IN BISCUIT, CANVASHOMESTORE.COM

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Get Cooking

MAKE AHEAD

For the slaw, you can slice the bok choy and chiles one day ahead and refrigerate them in separate containers. Preparing the slaw up to eight hours in advance is actually recommended, since its flavors marry with time. You can also make and refrigerate the whiskey-sour mixture the morning of the party.

SERVE

Thinly slice the duck just before serving. Mu shu pancakes steam quickly; warm eight at a time so they will stay pliable. Keep dessert casual and carefree: Slice up a few tropical fruits—we like mangoes, papayas, and kiwifruits—and arrange them on a platter or tray.

"PEKING" DUCK

Active Time: **30 min.**
Total Time: **50 min.**
Serves: **8**

2 boneless duck-magret breasts (about 2 pounds; available at *dartagnan.com*), room temperature, halved and patted dry

Coarse salt

Cabbage leaves or a parchment round with several small perforations, for steaming

16 mu shu pancakes (available in the freezer section of Asian groceries) or 8-inch flour tortillas

4 Persian or mini cucumbers, cut on the bias into ¼-inch slices, for serving

Baby Bok Choy Slaw (see recipe, *opposite*), for serving

Thinly sliced chile peppers, hoisin and plum sauces, and very thinly sliced scallions, for serving

1. Score skin side of each duck-breast half in a ½-inch crosshatch pattern (see how-to, *opposite*). Season generously with salt.

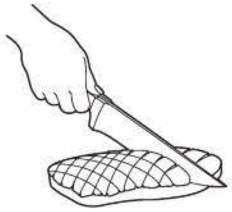
2. Arrange breast halves in a single layer, skin-side down, in a large skillet. Place over medium-high and cook until skin is crisp and golden brown, 8 to 10 minutes. Flip, reduce heat to medium-low, and continue cooking until a thermometer inserted in thickest part registers 135° for medium-rare, 5 to 7 minutes.Transfer to a carving board; let rest 15 minutes.

3. Meanwhile, set a steamer basket (preferably bamboo) lined with cabbage leaves or parchment in a wok or skillet containing 1 inch of simmering water. Place pancakes in basket, cover, and steam until warm and pliable, 3 to 4 minutes.

4. Thinly slice duck on the bias, against the grain. Serve, with steamed pancakes, cucumbers, slaw, chiles, sauces, and scallions.

From top: The six-ingredient slaw makes a light side for the rich duck. A pitcher of drinks means the host doesn't have to be the bartender, too; orange marmalade and lime juice flavor these whiskey sours.

HOW TO SCORE A DUCK BREAST



To render the fat from a duck breast and ensure crisp skin, use a sharp knife to score the fat side of each breast half in a ½-inch crosshatch pattern. Be sure to slice entirely through the skin and fat, but don't penetrate the meat or it may dry out and overcook.

ILLUSTRATION BY BROWN BIRD DESIGN

BABY BOK CHOY SLAW

Active Time: **10 min.**
Total Time: **30 min.**
Serves: **8**

If you're making the slaw more than an hour in advance, keep it in the refrigerator; let it stand at room temperature for about 30 minutes before serving.

- **3 pounds baby bok choy, trimmed and thinly sliced lengthwise**
- **⅓ cup unseasoned rice vinegar**
- **1 tablespoon toasted sesame oil**
- **1 tablespoon safflower oil**
- **2 chile peppers, such as Fresno or serrano, thinly sliced into rounds, ribs and seeds removed for less heat if desired**
- **Coarse salt**

Toss together bok choy, vinegar, both oils, and chiles in a large bowl. Season with salt. Let stand until bok choy collapses to half its volume (it will darken slightly), at least 20 minutes. Toss again before serving.

MARMALADE WHISKEY SOURS

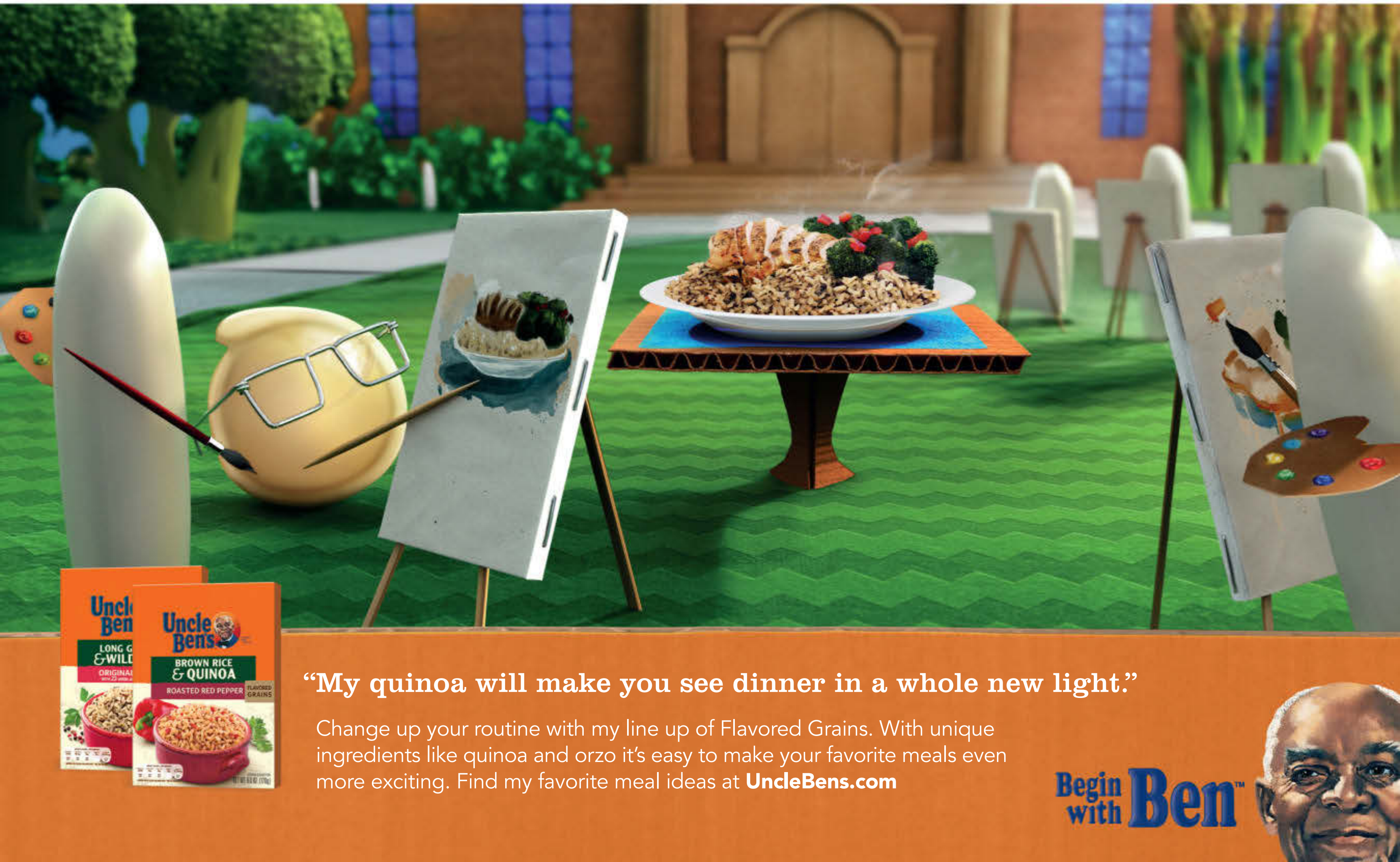
Active/Total Time: **5 min.**
Serves: **8**

It's worth seeking out high-quality maraschino cherries, such as those from the brand Tillen Farms—they're free of artificial color.

- **20 ounces bourbon (2½ cups)**
- **½ cup fresh lime juice (from 4 limes)**
- **1 tablespoon plus 1 teaspoon superfine sugar**
- **½ cup orange marmalade**
- **¼ teaspoon angostura bitters**
- **Crushed ice and maraschino cherries in liquid, for serving**

1. Combine bourbon, lime juice, sugar, marmalade, and bitters in a pitcher. Stir vigorously until sugar and marmalade are dissolved.

2. Fill rocks glasses with crushed ice, top with bourbon mixture, and serve each with a maraschino cherry and a drizzle of cherry liquid.



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Coconut milk and green curry paste flavor a quick stew of cod, eggplant, and sweet potatoes. Serve it with a pot of steamed rice.

HEARTY IN A HURRY

Don’t wait for the weekend to enjoy a homey, satisfying braise. This cooking method is typically used for simmering tough meats for hours, but it works beautifully (and much more quickly!) with tender cuts, too. We paired cod fillets, chicken pieces, pork loin, and lamb chops with bold ingredients—curry paste, lemon, pancetta, and rosemary—for big flavor, fast.

PHOTOGRAPH BY GEORGE BARBERIS

RECIPES AND FOOD STYLING BY GREG LOFTS; COPPER TRI PLY COOKWARE 10-PIECE SET, AND EVERYDAY ENTERTAINING PASTA BOWL, BY MARTHA STEWART COLLECTION, *MACYS.COM*; PITTED WHITE SHALLOW BOWL, BY JANAKI LARSEN, *ATELIERSTGEORGE.COM*

Rosemary-and-Garlic Lamb Chops

Braised Chicken With Artichokes, Olives, and Lemon

Coconut-Curry Fish With Sweet Potatoes and Eggplant

Pancetta-Wrapped Pork With Pears and Root Vegetables

Rosemary-and-Garlic Lamb Chops

Active Time: **25 min.** Total Time: **35 min.** Serves: **4**

4 lamb-shoulder chops (6 to 8 ounces each), trimmed of excess fat

Coarse salt and freshly ground pepper

2 tablespoons extra-virgin olive oil

10 ounces frozen pearl onions, thawed, drained, and patted dry

2 tablespoons minced garlic (from 4 to 5 cloves)

3 sprigs rosemary

2 tablespoons tomato paste

½ cup dry red wine, such as Cabernet Sauvignon

1½ cups low-sodium chicken broth

Mashed potatoes, for serving

1. Season lamb with salt and pepper. Heat a large straight-sided skillet over medium-high. Add oil, then lamb in a single layer. Cook, flipping once, until browned on both sides, 5 to 7 minutes. Transfer to a plate.

2. Reduce heat to medium. Add onions; cook, stirring a few times, until golden brown in places, 5 to 7 minutes. Add garlic, rosemary, and tomato paste; cook until fragrant, about 1 minute. Add wine; cook until mostly evaporated, about 1 minute. Stir in broth. Return lamb and any juices to pan; bring to a simmer. Partially cover, reduce heat to low, and cook until a thermometer inserted in thickest part of lamb (without touching bone) registers 130°, 6 to 8 minutes. Serve over potatoes.

Braised Chicken With Artichokes, Olives, and Lemon

Active Time: **45 min.** Total Time: **1 hr.** Serves: **4**

1 whole chicken (3½ pounds), cut into 8 pieces and patted dry

Coarse salt and freshly ground pepper

2 tablespoons extra-virgin olive oil

12 cloves garlic, peeled and lightly smashed

9 ounces frozen artichoke hearts, thawed and halved

6 ounces green olives, such as Castelvetrano (1 cup)

1 tablespoon chopped fresh oregano, plus leaves for serving

2 tablespoons all-purpose flour

2 cups low-sodium chicken broth

1 small lemon, sliced into paper-thin rounds

Cooked orzo, for serving

1. Season chicken with salt and pepper. Heat a large straight-sided skillet over medium-high. Add oil, then chicken, skin-side down, in a single layer. Cook, turning, until browned, 12 to 15 minutes. Transfer to a plate.

2. Reduce heat to medium. Add garlic and artichokes; cook until golden brown in places, 5 to 7 minutes. Add olives, oregano, and flour; cook, stirring constantly, 30 seconds. Stir in broth and lemon, scraping browned bits from bottom of pan. Return chicken, skin-side up, and any juices to pan; bring to a simmer. Partially cover, reduce heat to low, and simmer until a thermometer inserted in thickest part of chicken (without touching bone) registers 165°, 10 to 12 minutes. Remove lid; continue simmering until sauce thickens slightly. Serve over orzo, sprinkled with oregano leaves.

Coconut-Curry Fish With Sweet Potatoes and Eggplant

Active Time: **15 min.** Total Time: **35 min.** Serves: **4**

1 can (13.5 ounces) unsweetened coconut milk

2 tablespoons green curry paste

¾ pound eggplant, cut into 1½-inch pieces

2 small sweet potatoes (12 ounces total), peeled and cut into 1-inch pieces

1 sprig basil, plus leaves for serving

Coarse salt and freshly ground pepper

1½ pounds skinless cod, bass, or halibut fillet, cut into 4 pieces

Steamed rice, sliced Thai chiles, and lime wedges, for serving

1. Stir together coconut milk, curry paste, and eggplant in a large straight-sided skillet. Bring to a boil, then reduce heat to medium-low and simmer, covered, 5 minutes. Stir in sweet potatoes and basil sprig; season with salt and pepper. Cover and cook, stirring a few times, until potatoes are almost tender, 12 to 15 minutes.

2. Generously season fish with salt and nestle into skillet until partially submerged. Cook, partially covered, gently shaking skillet a few times, until just cooked through, 7 to 9 minutes. Remove basil sprig. Serve with rice, topped with basil leaves, chiles, and lime wedges.

Pancetta-Wrapped Pork With Pears and Root Vegetables

Active Time: **35 min.** Total Time: **1 hr. 15 min.** Serves: **4**

2¼ pounds pork loin, trimmed of excess fat

Coarse salt and freshly ground pepper

¼ pound pancetta, sliced into scant ⅛-inch-thick rounds

2 tablespoons extra-virgin olive oil

4 medium carrots, peeled and cut on the bias into 3-inch pieces

4 medium parsnips, peeled and cut on the bias into 3-inch pieces

1 medium red onion, cut into 8 wedges

4 small pears, halved and cored, or 2 large pears, quartered and cored

2 cups low-sodium chicken broth

1 teaspoon caraway seeds

Crusty bread, for serving

1. Preheat oven to 350°. Generously season pork with salt and pepper. Wrap in pancetta, overlapping slightly; tie with kitchen twine. Heat a pot over medium-high. Add oil, then pork. Cook, turning a few times, until golden brown, 8 to 10 minutes. Transfer to a plate.

2. Add vegetables to pot; cook, stirring a few times, until golden in places, 5 to 7 minutes. Add pears, broth, and caraway seeds; season with salt and pepper. Return pork and any juices to pan; bring to a simmer. Partially cover and roast in oven until a thermometer inserted in thickest part of pork registers 135°, 25 to 30 minutes. Transfer pork to a carving board; let stand 15 minutes. Slice and serve, with vegetables, pears, braising liquid, and bread.

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THE REAL ENCHILADA

On wintry nights, nothing hits the spot better than an earthy, fragrantly spiced dish. Enchiladas rojas are topped with ancho-chile sauce and filled with carnitas—pieces of pork shoulder that get braised until tender, then browned until crisp. Unlike the enchiladas you often find in the States, these aren't topped with melted cheese. Instead, the finish is more authentic: You simply sprinkle crumbled queso fresco on top, along with cilantro leaves, diced white onion, and pickled jalapeño slices. Master this recipe and use it for get-togethers, or for cozy family dinners all winter—or all year—long.

PHOTOGRAPHS BY BRYAN GARDNER

On a roll: Tortillas coated in ancho-chile sauce make delicious wrappers for pork carnitas.

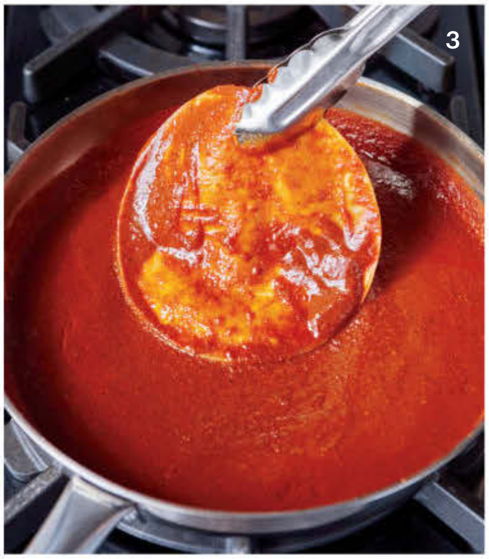
Roasted peanuts and toasted sesame seeds add rich nuttiness to the sauce.

RECIPES AND FOOD STYLING BY LAURA REGE; CERAMIC RECTANGULAR BAKING DISH, 9" BY 13"; KENSINGTON WHITEWARE DINNER PLATE; 12-PIECE STAINLESS STEEL COOKWARE SET; AND HARLOW DINNERWARE COLLECTION DINNER PLATE, BY MARTHA STEWART COLLECTION, MACYS.COM

ENCHILADAS ROJAS

Active Time: **50 min.**
Total Time: **1 hr. 15 min.**
Makes: **12**

3	**ancho chiles (about 2 ounces total)**
⅛	**teaspoon ground cinnamon**
1	**whole clove, crushed**
⅛	**teaspoon dried oregano, preferably Mexican**
2	**teaspoons fresh thyme leaves**
3	**black peppercorns, crushed**
1	**tablespoon sesame seeds, toasted**
¼	**cup unsalted roasted peanuts**
½	**cup diced white onion, plus more for serving**
¼	**cup plus 2 tablespoons safflower oil**
	Coarse salt
12	**corn tortillas (6-inch)**
1	**recipe Carnitas (see recipe, *below*), kept warm**
	Crumbled queso fresco, sliced pickled jalapeño, and fresh cilantro leaves, for serving



1

Prepare chiles

Toast chiles in a dry medium skillet over medium-high until fragrant and blistered, 1 to 2 minutes a side. Wipe skillet clean. Remove and discard chile stems and seeds; transfer chiles to a bowl. Cover with 3 cups hot water and let soak 15 minutes. Remove chiles, reserving liquid.

2

Blend sauce

Blend chiles, cinnamon, clove, oregano, thyme, peppercorns, sesame seeds, peanuts, onion, and 1½ cups reserved liquid until smooth. Heat 2 tablespoons oil in skillet over medium-high. Add sauce and cook, stirring constantly, until thickened, 5 minutes. Add 1 cup reserved liquid; bring to a boil. Season with salt; keep warm.

3

Fry tortillas and dip into sauce

Heat 1 tablespoon oil in another skillet over medium. Gently fry tortillas one at a time, using 1 tablespoon oil for every 3 tortillas, until pliable, about 30 seconds a side. Remove each with tongs, letting oil drip back into skillet, and dip into sauce, turning to fully coat. Transfer to a plate.

4

Fill and roll

Place a heaping ¼ cup carnitas in center of a tortilla. Roll tightly and place, seam-side down, in a 9-by-13-inch baking dish. Repeat with remaining tortillas, arranging them in dish in 2 rows. Pour remaining sauce over enchiladas. Top with queso fresco, onion, jalapeño, and cilantro; serve.

+

CARNITAS

Cut 2¼ pounds **pork shoulder** into 1½-inch cubes. Combine with 3 crushed and peeled **garlic cloves** and 1½ teaspoons **coarse salt** in a 10-inch cast-iron skillet. Add 2 cups water; bring to a boil. Reduce heat and simmer, turning occasionally, until water has evaporated, about 1 hour; pork will begin to brown in its own fat. (If using leaner part of shoulder, add 1 to 2 tablespoons **safflower oil.**) Increase heat to medium and cook pork on all sides, turning and scraping up crisp bits with a spatula, until browned and tender, about 15 minutes. Coarsely shred with two forks. Carnitas can be stored in an airtight container in refrigerator for up to 3 days; reheat in a skillet over low.

When you pour the chocolate over the top, don't worry about making the coating flawless—a few imperfections give the dessert a handmade charm.

TARTUFO FOR TWO

Is there anything sweeter than a Valentine's Day treat designed for sharing? This elegant, easier-than-it-looks take on tartufo, the Italian frozen dessert, is made by packing two types of ice cream into a bowl, topping them with a cookie-crumb mixture, then turning the whole thing out and coating it with a chocolate shell. It usually has a maraschino cherry hidden inside—but ours, of course, has two.

PHOTOGRAPH BY BRYAN GARDNER

CHOCOLATE-PISTACHIO TARTUFO

Active Time: **20 min.**
Total Time: **2 hr. 15 min.**
Serves: **2**

½	**cup chocolate ice cream**
½	**cup pistachio ice cream**
2	**maraschino cherries, preferably Tillen Farms**
5	**chocolate wafer cookies, finely pulsed in a food processor**
2½	**teaspoons coconut oil, melted**
2	**ounces semisweet chocolate (61 percent cacao), chopped**

1. Line a small domed glass bowl (ours was 4½-inch-diameter with a 1⅓-cup capacity) with plastic wrap, leaving a 4-inch overhang on all sides. Pack 1 ice cream flavor into each side of bowl. Make an indentation in each flavor; place a cherry in each and cover with ice cream. Wrap in plastic and freeze until firm, at least 2 hours and preferably overnight.

2. In a bowl, mix together cookie crumbs and 1 teaspoon oil. Fold back plastic and press crumb mixture onto ice cream; smooth with an offset spatula. Rewrap and freeze at least 15 minutes.

3. Place chocolate in a heatproof bowl set over (not in) a pan of simmering water. Stir until melted. Remove from heat; stir in remaining 1½ teaspoons oil.

4. Fold back plastic from ice cream. Invert bowl onto a wire rack set over a baking sheet. With a hot cloth, wipe outside of bowl to loosen. Lift bowl and completely remove plastic. Pour chocolate over top, starting in center and working outward, in one stream.

5. Freeze tartufo on rack to harden, at least 5 minutes. Serve, or wrap loosely in plastic and keep frozen up to a week. To serve, transfer to a plate with a thin metal spatula (if it sticks, dip spatula in hot water and wipe dry).

RECIPE AND FOOD STYLING BY LAURA REGE; MOON CUTLERY TABLESPOONS, BY CUTIPOL, IN BRUSHED COPPER, *SHOPHORNE.COM*

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GOOD LIVING

Home, Garden, Craft

TABLEAU

A SOFT TOUCH

Sorbet-hued blooms hit just the right note for Valentine's Day, and with colors this subtle, you can mix and match them as you please. We chose garden roses from David Austin Roses (*davidaustinroses.com*) with petals more ruffly than the standard sort—an effect made even sweeter thanks to their lovely scent.

PHOTOGRAPH BY MIKE KRAUTTER

PURPLE GLASS VASE, *THEENDOFHISTORYSHOP.BLOGSPOT.COM*; BOXES OF MACARONS, *LADUREE.COM*

FOR THE LOVE OF CHOCOLATE

This Valentine's Day, think outside the (chocolate) box and try gifting something new. There's a whole host of items—some surprising, some more traditional—out there for every craving and whim.

PHOTOGRAPHS BY BRYAN GARDNER

MAROU
FAISEURS DE CHOCOLAT
Treasure Island
Cacao
DARK CHOCOLATE
SAIGON
TIEN GIANG 70
SÔ-CÔ-LA ĐEN
SINGLE ORIGIN
DARK CHOCOLATE
BA RIA 76
SÔ-CÔ-LA ĐEN
SINGLE ORIGIN
DARK CHOCOLATE

←

Pacific Roast
For the true chocolate connoisseur, these dark-chocolate bars are crafted in Vietnam from cocoa beans grown on small local farms. *By Marou, from $9.50 for 3.5 oz., themeadow.com.*

WIN THIS!

To enter to win Nespresso's Aeroccino+ milk frother, visit *marthastewart.com/winthis* on February 18. See page 117 for more details.

Foam It In
The compact Aeroccino+ froths milk—hot or cold—for your cocoa with just the press of a button. *By Nespresso, $99, macys.com.*

←

SFQ
The Orig
San Fra
Barbecu

←

A Savory Twist
With a complex flavor, this small-batch barbecue sauce imparts a tasty, chocolaty kick to roast pork or beef. *$8, healdsburgshed.com.*

Colonial Comfort
Like us, Thomas Jefferson enjoyed a cup of hot cocoa. Make some in this handmade 32-ounce redware pot, an adaptation of one from his time. *$75 (includes wooden stirrer), www.monticelloshop.org.*

↓

Dick Taylor
CRAFT CHOCOLATE
Fleur De Sel

↑

Worth Its Salt
Bursts of hand-harvested French sea salt complement the smooth, sweet dark chocolate in this beautifully packaged bar made from fair-trade organic cacao. *$8.50 for 2 oz., dicktaylorchocolate.com.*

Freia
MELKESJOKOLADE
MILK CHOCOLATE
NET WT 3.52 OZ (100g)

↑

Nordic Delight
Martha's go-to bar for making soufflés, this Norwegian milk chocolate is also delicious (and habit-forming) all on its own. *$6 for 3.5 oz., dregnesscandinaviangifts.com.*

HERNÁN
Chocolate de Metate
MEXICO
100% natural
Mexican hot chocolate
With CINNAMON

←

Nice and Spicy
Packed with cinnamon, Mexican hot chocolate offers extra warmth when you come in from the blustery cold. *$10 for 6 squares, hernanllc.com.*

Take a Dip
Heat this earthenware pot on the stove or microwave. Either way, you get an indulgent dark-chocolate-and-sea-salt fondue for two. *$23, www.brookfarmgeneralstore.com.*

→

Fondue Chocolat
Noir 70% cacao
à la Fleur de Sel
Dark Chocolate Fondue
à la Fleur de Sel

←

Get Frothy
Made of solid wood by Mexican artisans, this traditional *molinillo* grinds up chocolate as it melts it into hot milk, then whips it up until it foams. *$18, hernanllc.com.*

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It's not so simple with Melanoma. Melanoma is the deadliest form of skin cancer, and one of the most common among women under 40. I know, because I have a friend who was diagnosed with it at the age of 23.

I also support the Melanoma Research Alliance — the leading funder of cutting-edge melanoma research. With your help, a cure may be within reach.

Learn about how you can join me in a nationwide movement to prevent melanoma and support life-saving research by visiting **itsthatworthit.org.**

And remember to always wear your sunscreen! You won't be sorry!

– DIANE KEATON

Melanoma
Research Alliance

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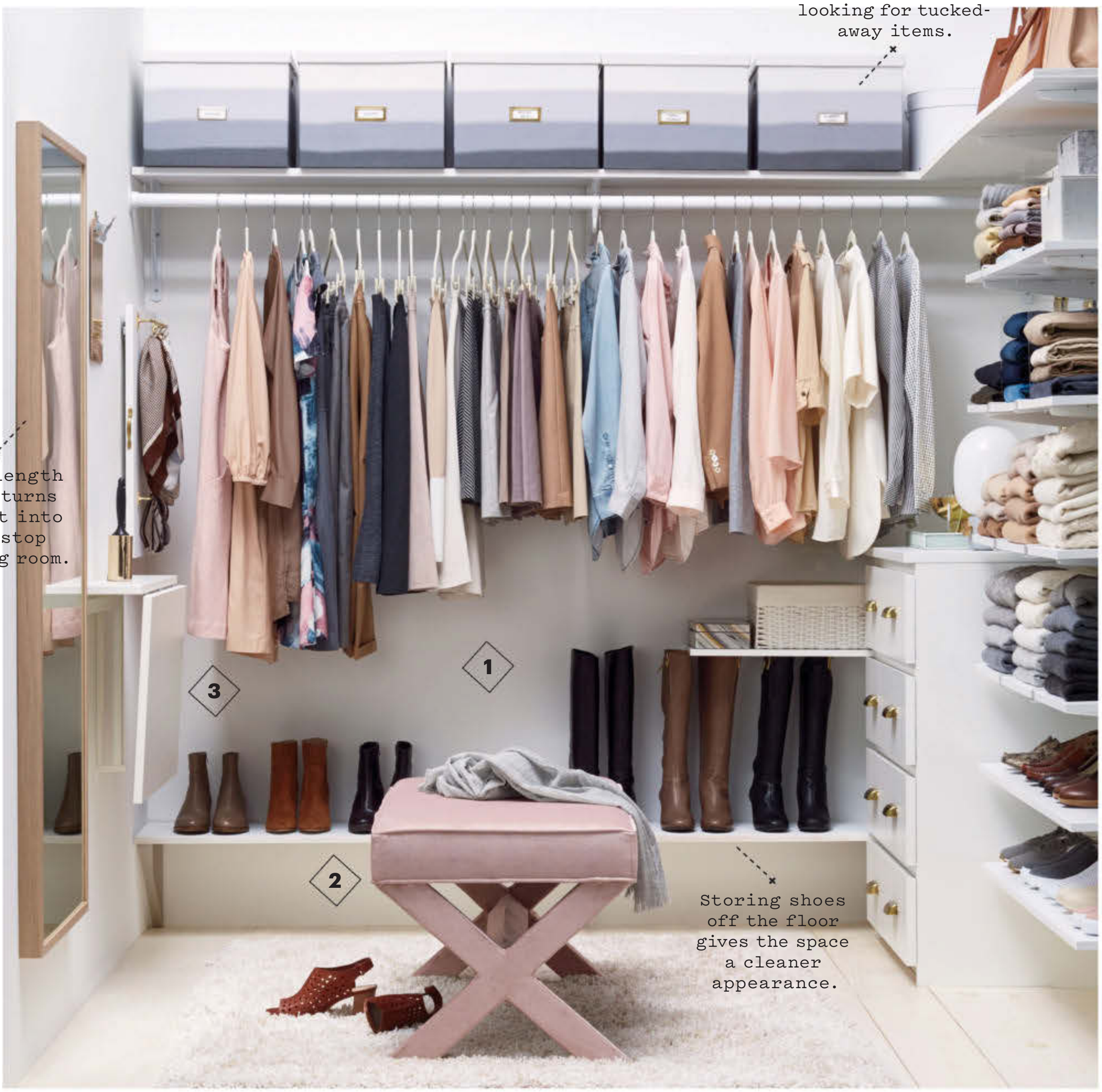

Adding labels to lidded bins saves time when you're looking for tucked-away items.
A full-length mirror turns a closet into a one-stop dressing room.
Storing shoes off the floor gives the space a cleaner appearance.
1
2
3

DRESS UP YOUR CLOSET

When you're organizing your closet, look for storage solutions that are stylish *and* practical—because when you have a closet that's as considered as the rest of the rooms in your home, you're more likely to find serenity in the morning. (And maybe that missing blouse, too.)

PHOTOGRAPHS BY BRYAN GARDNER

1. Make it inviting. White walls, shelving, and flooring make a small space feel bright and open. Adding accessories in a unified color scheme (like the pastels here) and a few carefully chosen accents (we like gold) give it eye appeal.

2. Have a seat. It makes sense to have a comfy place to sit while you put on your shoes. **Cross base upholstered bench,** *in Dusty Blush, $349, westelm.com.* **Shag Champagne rug,** *by Martha Stewart Safavieh, $285, wayfair.com.*

3. Flip and fold. Raise the leaf of a wall-mounted table to make a flat surface for folding; lower it for more changing-room space. **Norberg drop-leaf table,** *$39, and* **Stave mirror,** *$50, ikea.com.*

ALL IN THE DETAILS

A few small, smart pieces add up to big storage solutions—and look great, too.

1. GET ON BOARD WITH FOLDING.

These tools will help you find charm in the chores: Use a clipboard as a folding board, and hang it inside the closet for easy access. When your sweaters are uniformly folded, they look neater and take up less room on the shelves. And give a lint brush an easy upgrade with trimmed-to-fit metallic paper.

Aluminum clipboard, *by Saunders, $9.50, staples.com.* **Scotch lint roller,** *by 3M, $4 for 70 sheets, target.com.*

2. DON'T SQUANDER YOUR SPACE.

The area above the closet rod is great real estate—but not readily accessible. Use a set of attractive lidded bins or boxes to store off-season items or other things you don't use every day, to help keep them neat and dust-free.

Canvas milk crates, *by Room Essentials, in Ombre Gray, $10 each; and* **Huggable hangers,** *by Joy Mangano, $20 for 34 pieces, target.com.* **Brass metal bookplates** *(similar to shown), by Kaisercraft, $8 for 6, scrapbook.com.*

KIWI
KIWI
KIWI

3. GATHER AND CONTAIN YOUR TOUCH-UP TOOLS.

Round up all your clotheskeeping necessities—sewing kit, sweater combs, shoe polishes—in one place, either a box or a basket, and place it in or near your closet. The more accessible they are, the more likely you are to sew, shine, and spiff up your clothes.

Montauk rectangular bin, *in Medium White, $20, containerstore.com.* **Lacquer medium box,** *$145, mgbwhome.com.*

4. PLAN FOR TOMORROW.

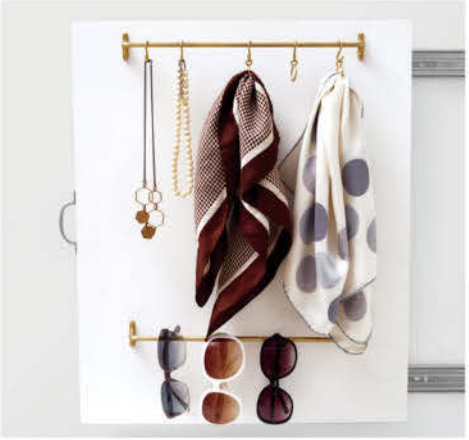
Your get-ready routine will feel much smoother when your outfit has been planned the night before. Create a dedicated space for it with an attractive hook and hanger. We chose a brass knob and a copper hanger to complement the pastel-and-gold palette of this closet.

Circlet hook, *in Marble, $48, anthropologie.com.* **Copper hangers,** *$20 for 5, shopanthom.com.*

5. LET THERE BE LIGHT—AND MAKE IT BRIGHT.

Lighting is critical when it comes to closets, since most are windowless. "Ideally, you want a light source overhead that doesn't cast shadows and is bright enough that you can tell your navies from your blacks," says home editor Lorna Aragon. She suggests a globe or drum pendant ceiling light.

Champagne Elegance ceiling light, *$294, shadesoflight.com.*



6. FEATURE A SLIDE SHOW OF ACCESSORIES.

Here's a space-saving way to store scarves, sunglasses, and more: On a side wall in your closet, mount a slide-out board with bars for hanging accessories. To make this one, we screwed two towel racks onto a 20-by-24-inch painted wooden board, then installed two drawer slides to affix it to the wall.

Brass towel hanger, *by Futagami, from $85, nalatanalata.com.* **Accuride drawer slides,** *by Richelieu Hardware, $29 a pair, homedepot.com.*

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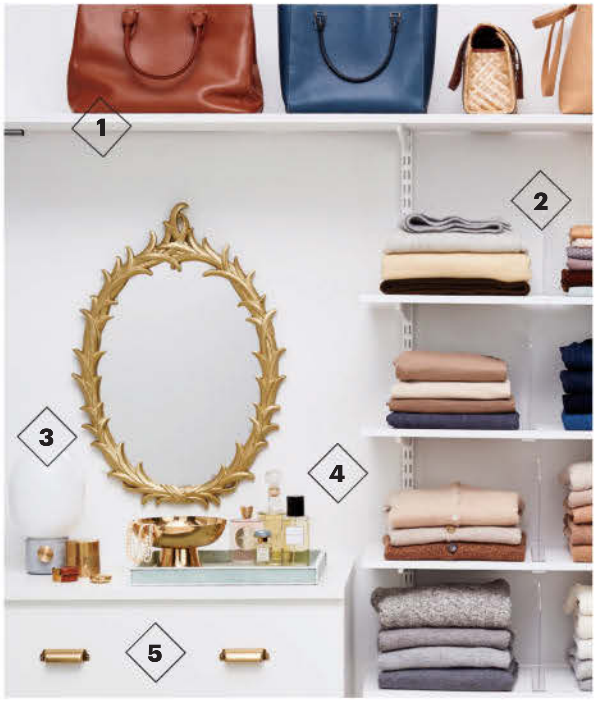

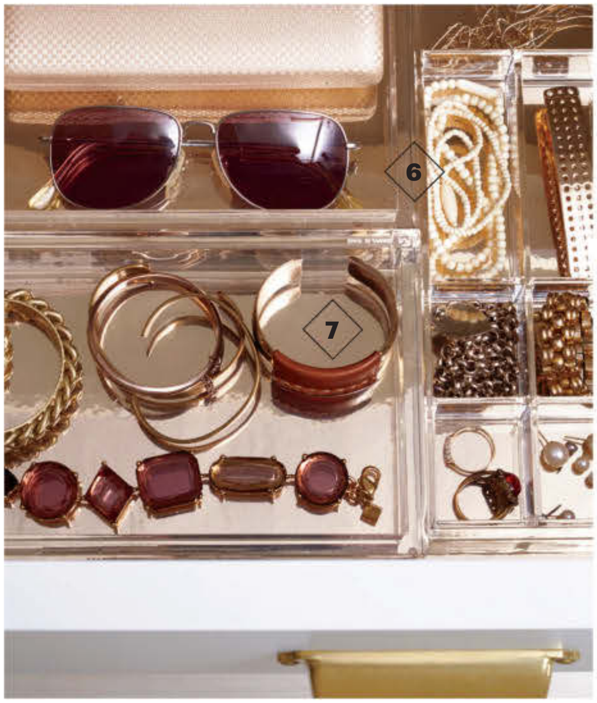

DIVIDE AND CONQUER

"There's no reason the utilitarian can't be decorative," says executive decorating director Kevin Sharkey. We've borrowed some of the prettiest elements from around the house to help you get dressed in the morning—and get going.

1. Bring out the bags. Purses and bulky totes aren't only hard to stash away—they're nice to look at. Give them their own shelf and a proper place to allow them to sit upright, rather than hang.

2. Stack and separate. Shelf dividers give sweaters and other folded items their own spots and keep them from toppling over. These clear-acrylic dividers are nearly invisible and don't require any hardware. **Acrylic shelf dividers,** *$54 for 4, closettetoo.com.*

3. Enhance the view. Use a stylish table lamp for additional lighting, and mount a decorative mirror, which helps brighten a dark space even more. **JWDA concrete table lamp,** *$175, shophorne.com.*

4. Create small storage units. Bowls, compotes, serving trays, and the like are perfect for organizing little accessories and fragrances. Use a small vessel to hold the jewelry you wear most often for easy-on, easy-off access.

5. Embellish the dresser. Adding new hardware to a simple dresser gives it a custom look. **Bedford awning cup cabinet hardware pulls,** *by Martha Stewart Living, 3", in Brass, $4.50 each, homedepot.com.* **Malm 4-drawer chest,** *in White, $100, ikea.com.*

6. Forgo the jewelry box. Instead, opt for a jewelry drawer; keeping everything in a single layer lets you see what you have more easily. Fit acrylic containers of various sizes into a drawer that's not too high—you need to be able to look down into it. **Stacking acrylic trays,** *from $6 each, containerstore.com.*

7. Line and shine. Brass pulls and gold mirrors inject a dose of luxe into the room; now add it to the interiors of the dressers, too, by lining the drawers with metallic paper. "I wanted to banish the feeling of darkness in drawers," says Lorna. "Plus, the shiny paper plays off the sparkle from the jewelry." **Metallic foil paper,** *by Hygloss, in Gold Foil, $15 for 25', dickblick.com.*

Midas Touches

Decorative details in a metallic finish will give your closet just the right amount of shine.

Gilt-framed labels give star treatment to what's inside. **Brass label holder,** *3", in Unlacquered Brass, $6, rejuvenation.com.*

This geometric hanger brings an edge to the closet—along with space to hang more than a dozen scarves. **Square Pendant scarf organizer,** *by Umbra, $15, containerstore.com.*

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TOYOTA Let's Go Places

GO PLACES WITH TOYOTA

Toyota knows that sometimes, how you get somewhere is more important than where you go. That's why Toyota supports Martha Stewart American Made and the makers who step outside the box to get out there, do great things, and dream big. Learn more about the inspiring stories, innovation, and drive that power the makers and read about their personal journeys at **marthastewart.com/americanmade**.

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Floret

ERIN BENZAKEIN | 2014 HONOREE

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MT. VERNON, WA | FLORETFLOWERS.COM

1 Portland Meat Collective

CAMAS DAVIS | 2012 HONOREE

Business that inspires responsible meat consumption through experiential, hands-on education programs.

PORTLAND, OR | PDXMEAT.COM

2 Cup4Cup

LENA KWAK & THOMAS KELLER | 2012 HONOREE

Creates a gluten-free flour alternative to replace traditional wheat flour, literally cup for cup.

YOUNTVILLE, CA | CUP4CUP.COM

Archi's Acres, Veterans Sustainable Agriculture Training

KAREN & COLIN ARCHIPLEY | 2013 HONOREE

Reinventing the family farm with hydroponic technology and creating jobs for veterans.

ESCONDIDO CA | ARCHISACRES.COM

Back to the Roots

NIKHIL ARORA & ALEJANDRO VELEZ | 2013 HONOREE

College seniors growing mushrooms from recycled coffee grounds evolved their idea into a company on a mission to reconnect families to food through ready-to-grow and ready-to-eat products.

OAKLAND, CA | BACKTOTHEROOTS.COM

Detroit Dirt

PASHON MURRAY | 2014 HONOREE

An engine for waste reduction and providing compost for agricultural needs, Detroit Dirt is focused on creating compost, diverting waste, and getting corporations to think differently about sustainability.

DETROIT, MI | DETROITDIRT.ORG

Jasper Hill Farm

ANDY KEHLER & MATEO KEHLER
2012 HONOREE

A working dairy farm with an on-site creamery and an underground aging cellars that maximize the potential of cheeses made by the creamery and other local producers.

GREENSBORO, VT | JASPERHILLFARM.COM

3 American Skillet Company

ALISA TONINATO & ANDREW MCMANIGAL | 2012 HONOREE

Originally honoreed as FeLion Studios, the couple's offshoot company creates inspired, heirloom-quality U.S. state-shaped cast iron skillets.

MADISON, WI | AMERICANSKILLETCOMPANY.COM

Woodberry Kitchen

SPIKE & AMY GJERDE | 2013 HONOREE

An innovative restaurant that sources all of its ingredients from local farmers and helps to support the future of the Chesapeake agriculture community.

BALTIMORE, MD | WOODBERRYKITCHEN.COM

Pinnell Custom Leather

CHUCK PINNELL | 2013 HONOREE

Designs custom, handcrafted leather goods and hand-forged, one-of-a-kind buckles fabricated at his studio.

CROZET, VA | PINNELLCUSTOMLEATHER.COM

MARTHA STEWART AMERICAN MADE HONOREES ARE GOING PLACES

1

2

3

1 Portland Meat Collective

Martha Stewart American Made helped the Portland Meat Collective bring their education model to communities **NATIONALLY**.

2 Cup4Cup

Before the honor in 2012, Cup4Cup had one product and one employee. Since then, the company **HAS EXPANDED TO SELL SIX PRODUCTS AND IS FOUND IN 4,000 STORES**.

3 American Skillet Company

The artist behind FeLion Studios was able to **LAUNCH A NEW COMMERCIAL BUSINESS**, the American Skillet Company, in the time since becoming a Martha Stewart American Made honoree, and now enjoys a **ROBUST E-COMMERCE BUSINESS**.

MARTHA STEWART
AMERICAN MADE

LITTLE RIVER
SOCK MILL

1

2

3

4

Little River Sock Mill

2015 INDUSTRY WINNER

Gina Locklear

Fort Payne, Alabama
littleriversockmill.com

This family-run business creates high-quality socks from organically grown cotton.

A Loom With a View

With Little River Sock Mill, one young entrepreneur is hoping to revitalize the sock industry that once thrived in her small hometown—one colorful organic-cotton pair at a time.

PHOTOGRAPHS BY NICK BURCHELL

GINA LOCKLEAR WAS BORN AND RAISED in Fort Payne, Alabama, the former sock capital of the world. And like many in this scenic town, her family was in the sock business. Her parents opened their mill in 1991, producing private-label socks for designer brands. But when manufacturing began moving overseas in the late '90s, many factories shuttered. "I was young then, but it was very hard to watch mills close up and people lose their jobs," Locklear recalls.

Her parents' mill survived, but not without struggle. And Locklear never forgot that feeling. She decided to take action. "I thought if I could make our own brand instead of someone else's, maybe we could keep our doors open," she says. She got her feet wet in the business, so to speak, with her first brand, Zkano, offering brightly colored fashion and sports socks. Four years later, she launched a second, more sophisticated line, Little River Sock Mill, featuring charming plays on color and patterns. Everything—design, weaving, packaging, and shipping—happens on-site. For Locklear, there was no question that the material would be organic. "It's better for our health and the environment," she notes.

Today, Locklear is hopeful that manufacturing will return to the U.S. One new factory has just opened, with hopes of more to follow. Little River is also expanding its offerings, launching a men's line this fall. And a children's collection is also in the works. "I think it will be a different scene in the next 10 years," Locklear says. "It's looking bright already."

SOUTHERN COMFORT

1. Locklear's styles range from anklet to over-the-knee. **2.** Machines turn her sketches into socks. **3.** Spools of organic-cotton yarn. **4.** Locklear's new patterns for the winter.

BRYAN GARDNER (SOCKS)

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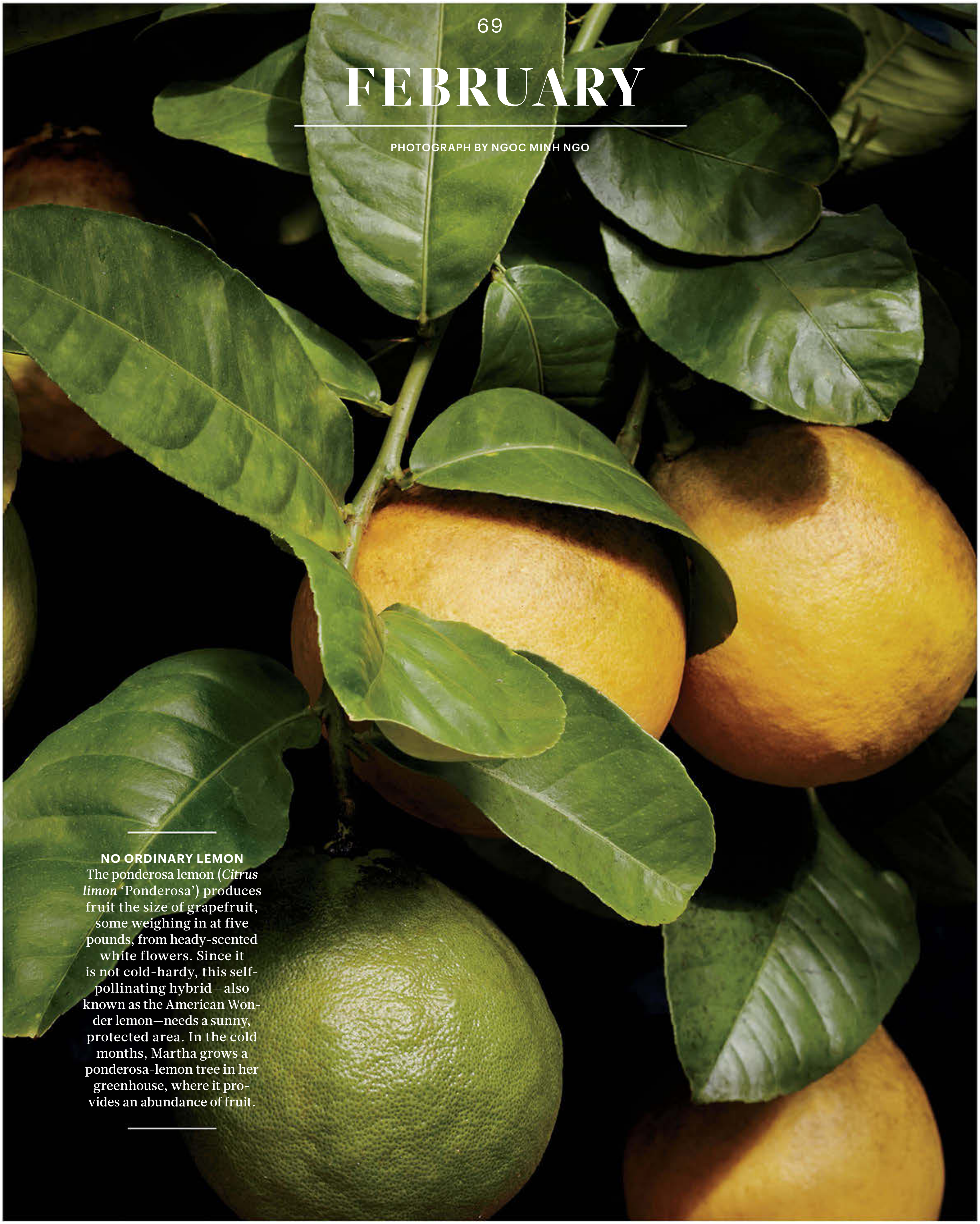
FEBRUARY

PHOTOGRAPH BY NGOC MINH NGO



NO ORDINARY LEMON
The ponderosa lemon (*Citrus limon* 'Ponderosa') produces fruit the size of grapefruit, some weighing in at five pounds, from heady-scented white flowers. Since it is not cold-hardy, this self-pollinating hybrid—also known as the American Wonder lemon—needs a sunny, protected area. In the cold months, Martha grows a ponderosa-lemon tree in her greenhouse, where it provides an abundance of fruit.

hello, SUNSHINE

Longtime *Living* contributor and photographer **VICTORIA PEARSON** and writer **VALERIE AIKMAN-SMITH**, both based in Southern California, teamed up to develop, style, and photograph a charming cookbook devoted to their favorite subject: **CITRUS**. Read on for a taste of their bright ideas—and to give your own meals (as well as your winter) a refreshing lift.

BREAKFAST CRÊPES with CANDIED TANGERINES

Warm and satisfying, buttery crêpes are topped with thinly sliced tangerines in syrup. You can try other citruses, too, says Aikman-Smith, who is also a food stylist. But tangerines have “a light and unexpected flavor.” Top them with confectioners’ sugar to turn the dish into a tasty dessert.

Recipes reprinted from *Citrus: Sweet & Savory Sun-Kissed Recipes*. Copyright © 2015 by Valerie Aikman-Smith. Photos © 2015 by Victoria Pearson. Published by Ten Speed Press, an imprint of Penguin Random House LLC.

>> For recipes, see page 117.

LINGUINE with CLAMS & LIME

This version of spaghetti alle vongole—the classic Neapolitan dish made with clams, white wine, and garlic—veers from tradition in more ways than one. It gets a delicious kick from a jalapeño chile, in addition to the zest and juice of three limes.

This dish was made with Manila clams, but any small variety, such as littlenecks, will work, too.

For a tartness that really pops, chop up and sprinkle the tangerine peel just before serving.

+

TANGERINE STICKY RIBS

Pearson hadn't touched pork for a long time—until she tasted *this:* "It smelled so good, I couldn't help myself!" The comfort-food favorite gets an Asian spin from a tangy marinade of orange-blossom honey, hoisin sauce, sesame oil, Szechuan peppercorns, and Chinese five-spice powder. Two fruits' worth of peel in the sauce—plus a scattering on top—offsets the richness of the meat.

YUZU-GLAZED SALMON

The yuzu is a relative of an Asian breed of mandarin orange. Its rind is yellow-green, and its unique taste touts hints of lemon and grapefruit. For this dish, blend yuzu juice with soy sauce, yellow miso, and maple syrup, then drizzle the mixture over salmon. Bake it all in a parchment parcel with sesame seeds and bok choy. The result is a savory meal with touches of tart and sweet.

CARA CARA & BLOOD-ORANGE SALAD with RICOTTA SALATA

When the friends set out to create a salad, they wanted one that "looked and tasted beautiful." Mission accomplished: Deep-red blood oranges bring an earthy tartness; pink Cara Caras offer a sweeter spin. Juicy and refreshing, both are the perfect match to the salty cheese and mixed greens. A splash of olive oil and some blood-orange juice are all you need for dressing.

marthastewart.com/citrus
Find more citrus ideas.

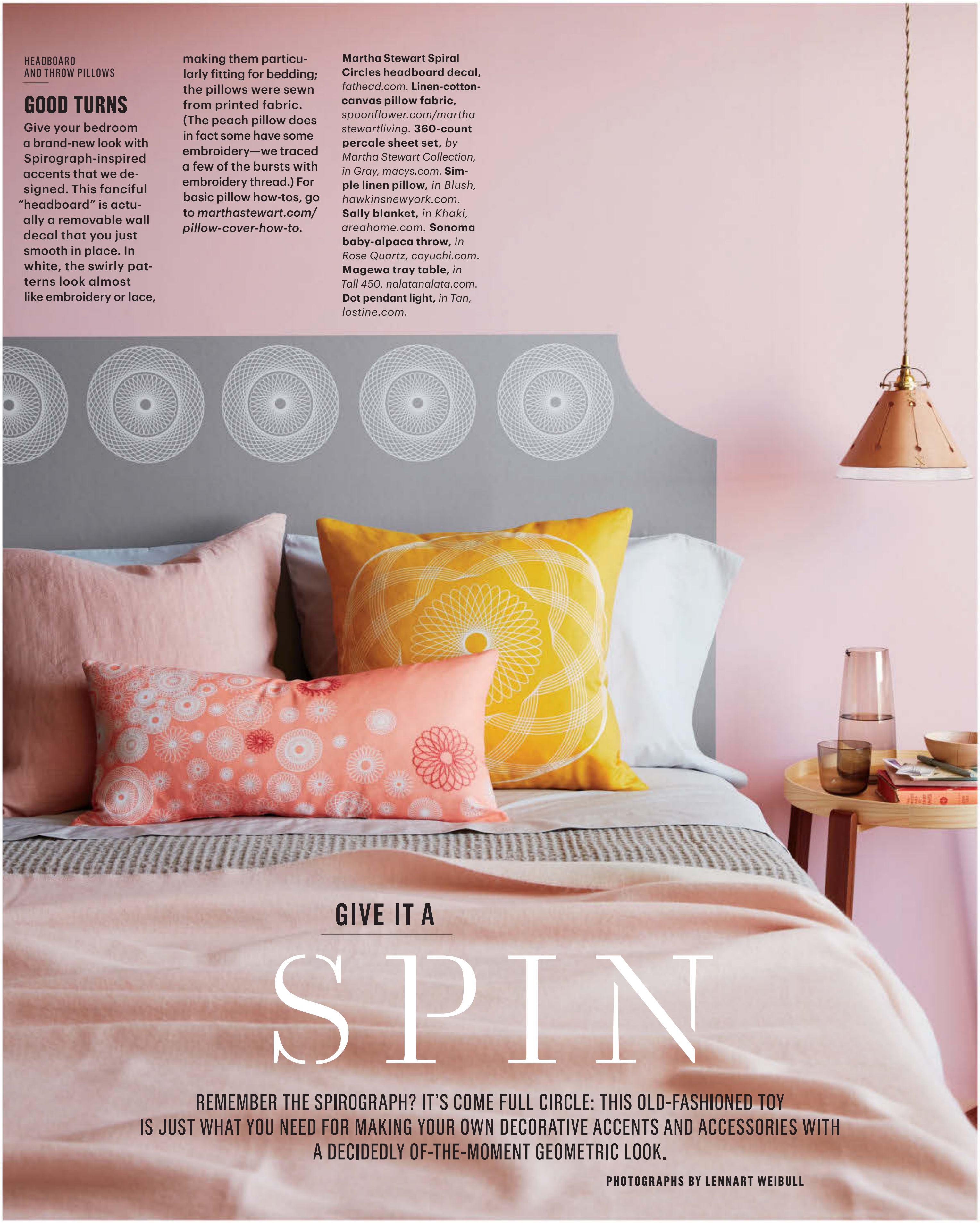
VALENCIA-ORANGE BREAD & BUTTER PUDDING

This unabashedly rich dessert celebrates bread pudding from Aikman-Smith's native Scotland and citrus from her adopted home state. Country-style white bread is slathered with butter and marmalade (Aikman-Smith makes her own from Valencia oranges, but you can use one from a jar), then soaked in a creamy custard and baked. Serve the pudding with crème fraîche, for dolloping on top.

The lime filling can be refrigerated in the crust for up to 24 hours before topping and serving.

KEY LIME PIE

The filling in this uncomplicated graham-cracker crust features freshly squeezed Key limes, which are smaller and rounder than the more widely available Persian ones. (You can also buy the juice bottled.) Topped with whipped cream and garnished with a tropical mix of lime zest and toasted dried coconut flakes, the dessert is sure to transport you to warmer days.



HEADBOARD
AND THROW PILLOWS

GOOD TURNS

Give your bedroom a brand-new look with Spirograph-inspired accents that we designed. This fanciful "headboard" is actually a removable wall decal that you just smooth in place. In white, the swirly patterns look almost like embroidery or lace, making them particularly fitting for bedding; the pillows were sewn from printed fabric. (The peach pillow does in fact some have some embroidery—we traced a few of the bursts with embroidery thread.) For basic pillow how-tos, go to *marthastewart.com/pillow-cover-how-to.*

Martha Stewart Spiral Circles headboard decal, *fathead.com.* **Linen-cotton-canvas pillow fabric,** *spoonflower.com/marthastewartliving.* **360-count percale sheet set,** *by Martha Stewart Collection, in Gray, macys.com.* **Simple linen pillow,** *in Blush, hawkinsnewyork.com.* **Sally blanket,** *in Khaki, areahome.com.* **Sonoma baby-alpaca throw,** *in Rose Quartz, coyuchi.com.* **Magewa tray table,** *in Tall 450, nalatanalata.com.* **Dot pendant light,** *in Tan, lostine.com.*

GIVE IT A SPIN

REMEMBER THE SPIROGRAPH? IT'S COME FULL CIRCLE: THIS OLD-FASHIONED TOY IS JUST WHAT YOU NEED FOR MAKING YOUR OWN DECORATIVE ACCENTS AND ACCESSORIES WITH A DECIDEDLY OF-THE-MOMENT GEOMETRIC LOOK.

PHOTOGRAPHS BY LENNART WEIBULL

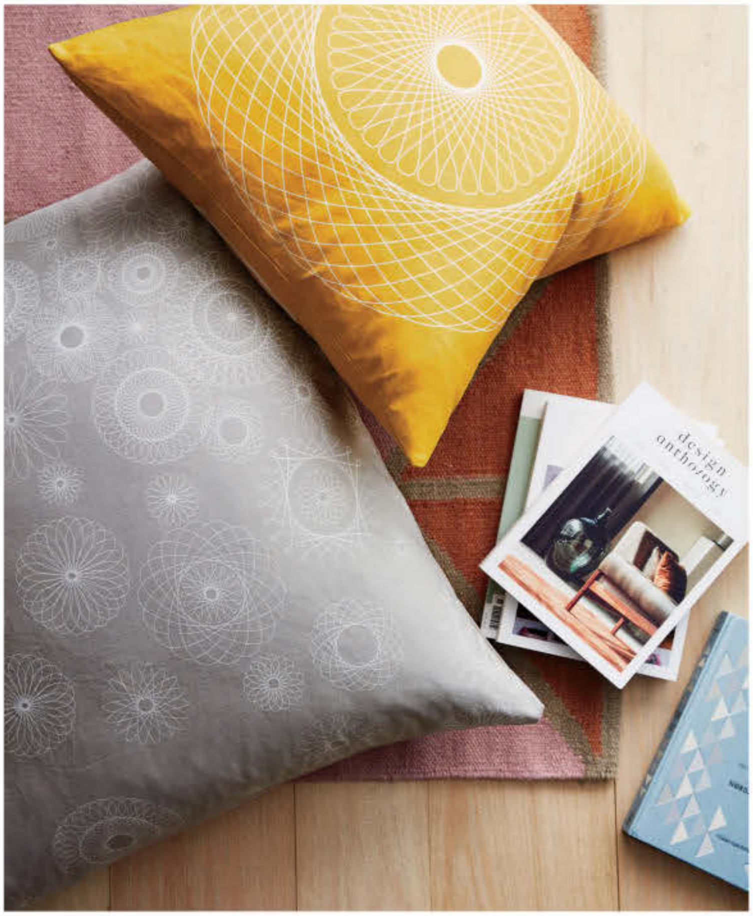
75/13
140 75/21
140 75/23
140 75/25

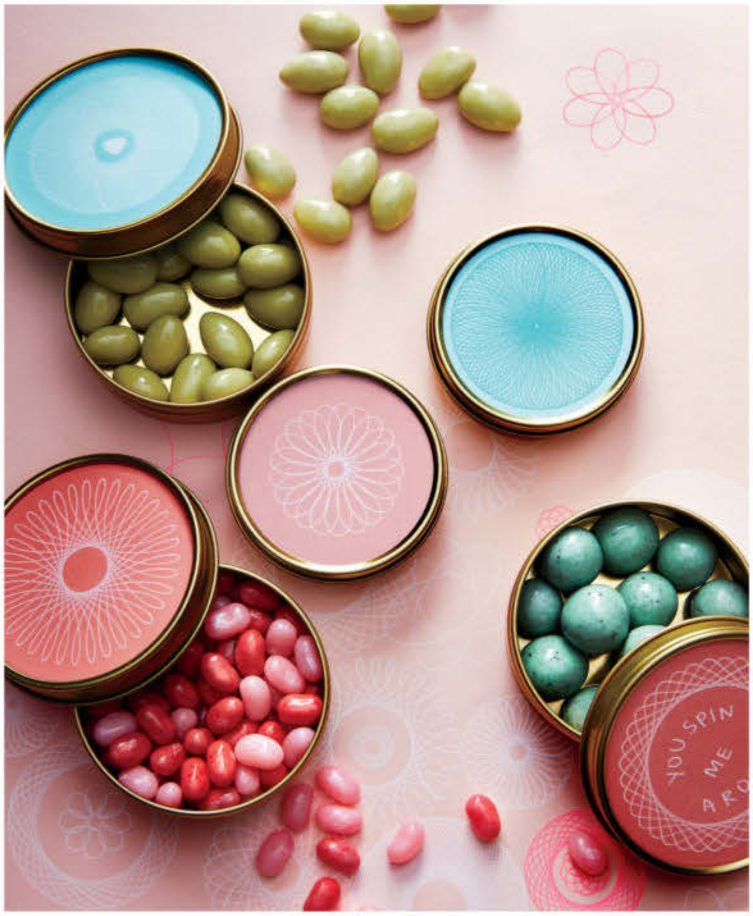
WONDERFUL WHIRLED

Each Spirograph set comes with basic instructions. Experiment with the different rings and wheels on scrap paper—the patterns you can make are nearly limitless. It can be hard to remember exactly how you created a design, so when you draw a pattern you might want to repeat, make a note of the rings, wheels, and holes used.

Assorted Spirograph sets, *entertainmentearth.com.*

`>> For Spirograph-inspired clip art, visit` *`marthastewart.com/spiral`*`.`





If you've ever made designs with a Spirograph, you can probably conjure up the feeling of swirling the gearlike wheel inside the plastic ring using the tip of a pen—and also recall being amazed at the intricate pattern you created. Unlike many of the toys we grew up with, Spirograph is still around (and around!), and its appeal is more than simple nostalgia. Launched in 1965 by a British engineer, it recently celebrated its 50th anniversary, but the patterns you can make with the interlocking pieces look fresh and contemporary, even as they tap into our childhood memories. We played with Spirographs to embellish note cards and candy tins, and created Spirograph-style designs (with the help of a computer) for clip art, printed fabric, and wall decals. Don't just draw the patterns on paper—make decorations that are meant to last, much like the device that inspired them.

FLOOR PILLOWS

LOUNGE AROUND

Skip the extra seating—just pull up a pillow. Or two. These 22- and 30-inch cushions are perfect for reclining on. The printed fabric they're sewn from has personality, but the thin white lines make the designs subtle enough to fit into almost any setting.

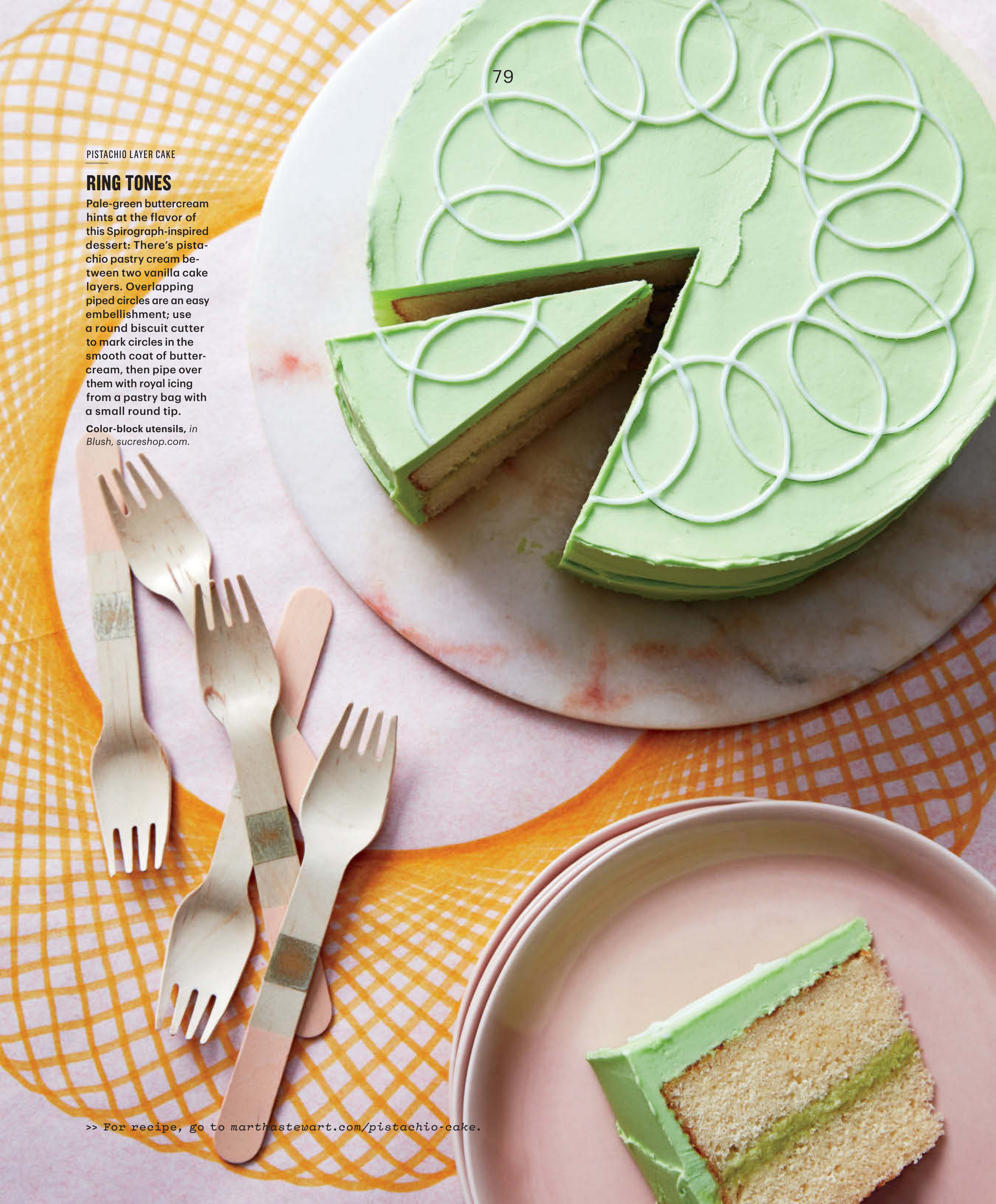
Linen-cotton-canvas pillow fabric, *in Spiral Designs, spoonflower.com/marthastewartliving.* **Shapes rug,** *hawkinsnewyork.com.*

CANDY TINS

TOP THAT

These charming candy containers are easy to put together assembly-line-style, so you can make a bunch for all the sweethearts in your life. Remove the plastic insert from a tin lid; trace it onto colored paper. Use a gel pen to make a Spirograph design, leaving room for a message or hand-drawn heart (or print our clip-art versions at *marthastewart.com/spiral*). Replace the insert, place the paper against it, and fill the tin.

Gold window tins, *in #65132401P and #65132301P, papermart.com.*



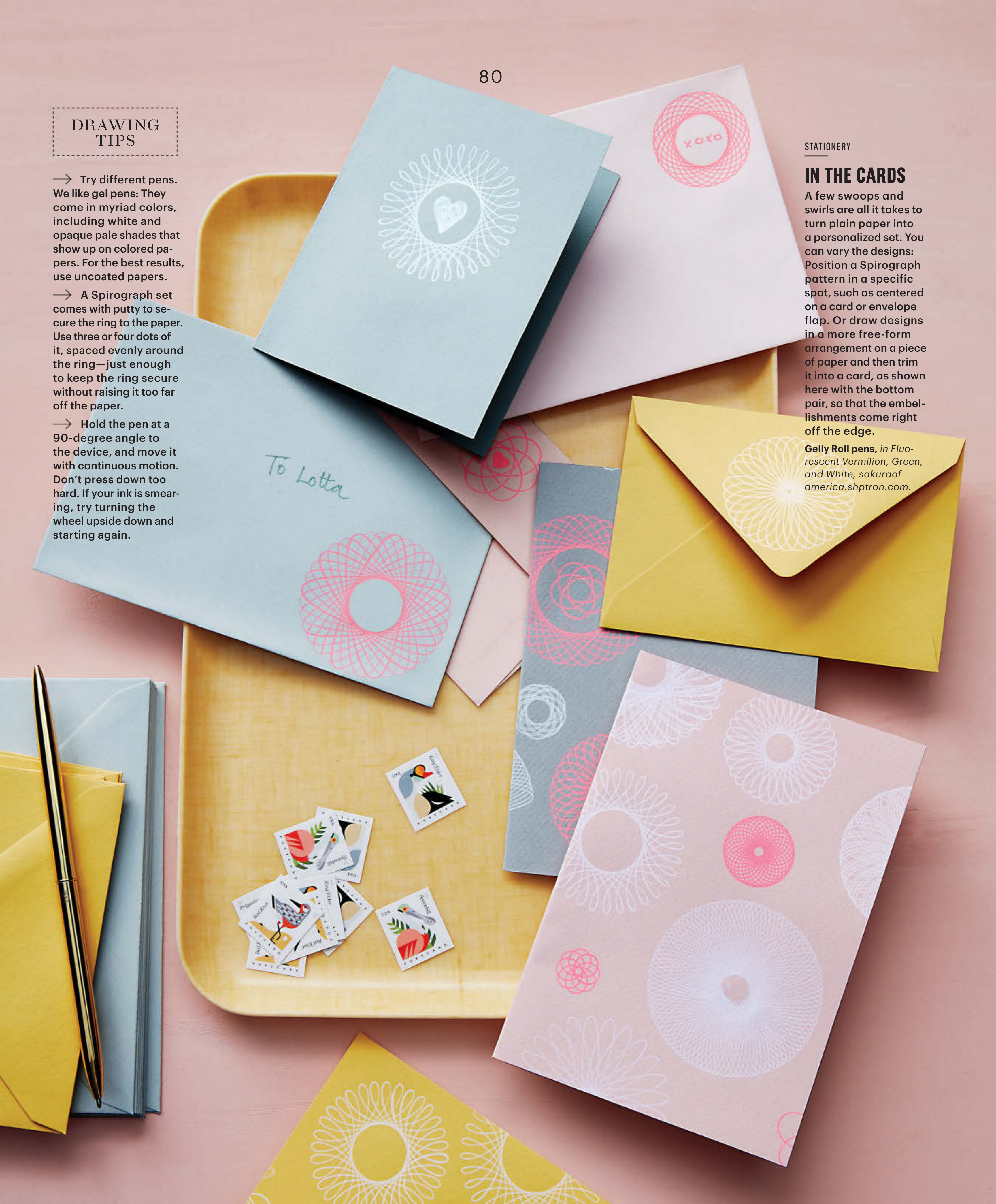
PISTACHIO LAYER CAKE

RING TONES

Pale-green buttercream hints at the flavor of this Spirograph-inspired dessert: There's pistachio pastry cream between two vanilla cake layers. Overlapping piped circles are an easy embellishment; use a round biscuit cutter to mark circles in the smooth coat of buttercream, then pipe over them with royal icing from a pastry bag with a small round tip.

Color-block utensils, *in Blush, sucreshop.com.*

>> For recipe, go to *marthastewart.com/pistachio-cake.*



DRAWING TIPS

→ Try different pens. We like gel pens: They come in myriad colors, including white and opaque pale shades that show up on colored papers. For the best results, use uncoated papers.

→ A Spirograph set comes with putty to secure the ring to the paper. Use three or four dots of it, spaced evenly around the ring—just enough to keep the ring secure without raising it too far off the paper.

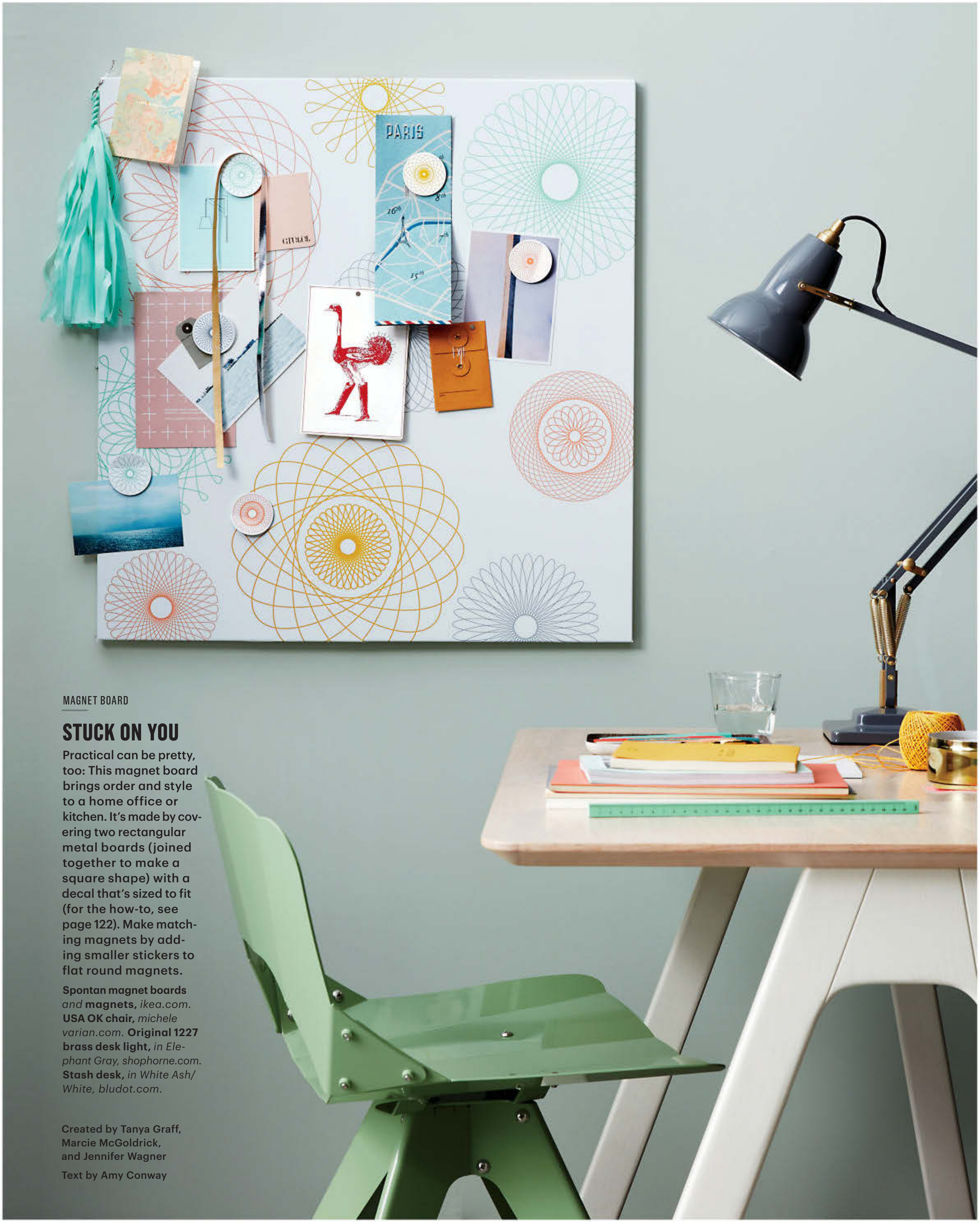
→ Hold the pen at a 90-degree angle to the device, and move it with continuous motion. Don't press down too hard. If your ink is smearing, try turning the wheel upside down and starting again.

STATIONERY

IN THE CARDS

A few swoops and swirls are all it takes to turn plain paper into a personalized set. You can vary the designs: Position a Spirograph pattern in a specific spot, such as centered on a card or envelope flap. Or draw designs in a more free-form arrangement on a piece of paper and then trim it into a card, as shown here with the bottom pair, so that the embellishments come right off the edge.

Gelly Roll pens, *in Fluorescent Vermilion, Green, and White, sakuraofamerica.shptron.com.*



MAGNET BOARD

STUCK ON YOU

Practical can be pretty, too: This magnet board brings order and style to a home office or kitchen. It's made by covering two rectangular metal boards (joined together to make a square shape) with a decal that's sized to fit (for the how-to, see page 122). Make matching magnets by adding smaller stickers to flat round magnets.

Spontan magnet boards *and* **magnets,** *ikea.com.* **USA OK chair,** *michelevarian.com.* **Original 1227 brass desk light,** *in Elephant Gray, shophorne.com.* **Stash desk,** *in White Ash/White, bludot.com.*

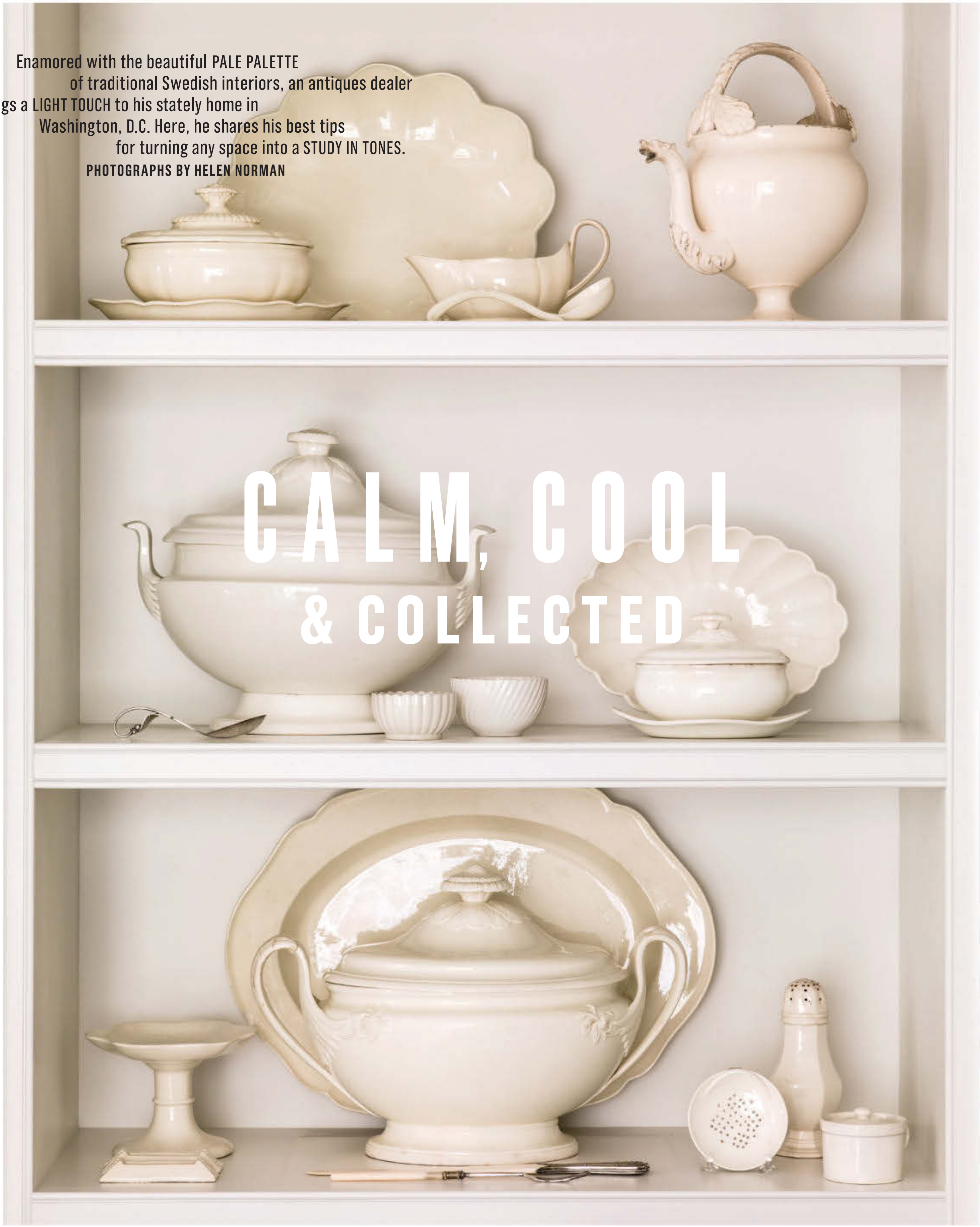
Created by Tanya Graff,
Marcie McGoldrick,
and Jennifer Wagner

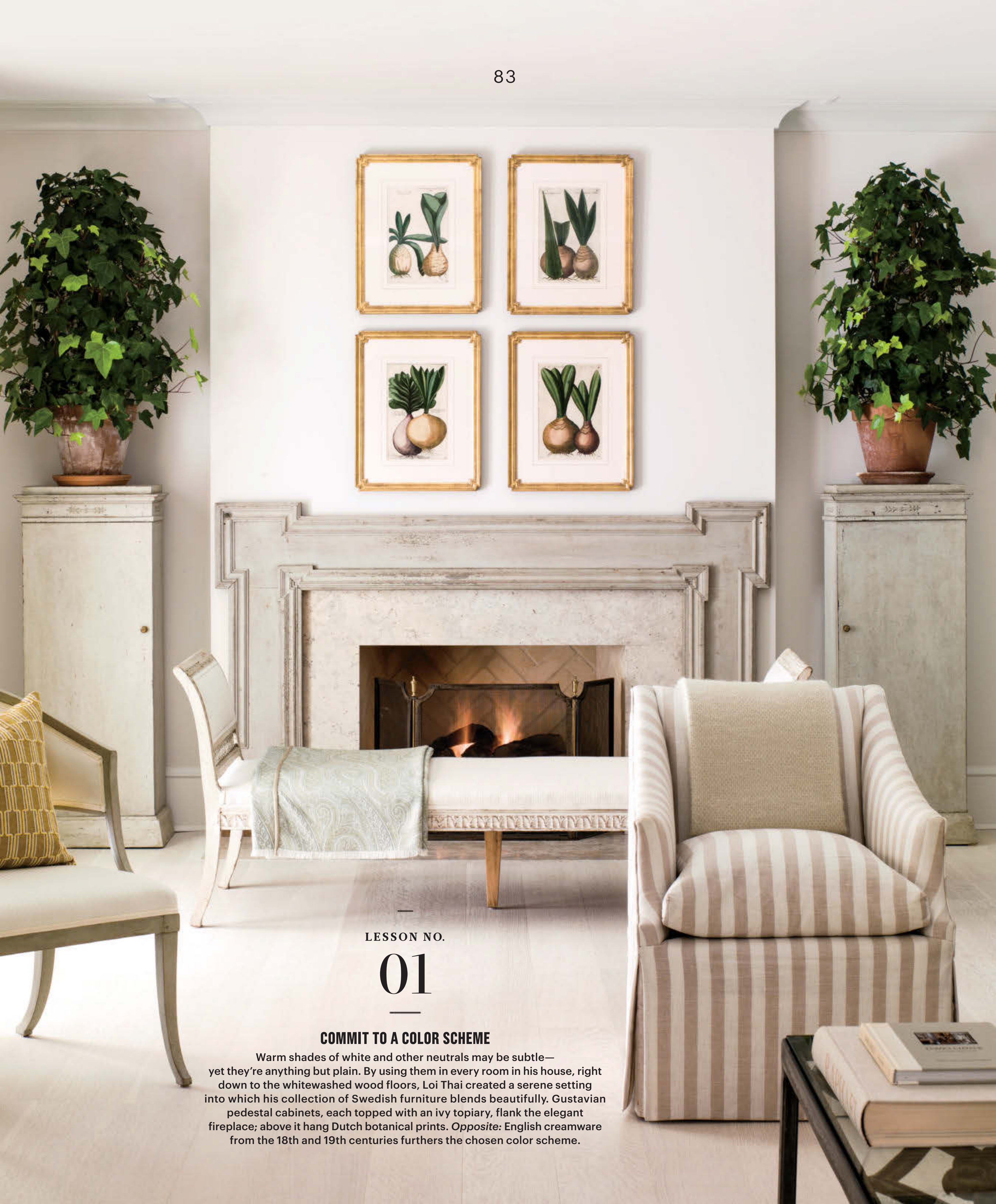
Text by Amy Conway

CALM, COOL & COLLECTED

Enamored with the beautiful PALE PALETTE of traditional Swedish interiors, an antiques dealer brings a LIGHT TOUCH to his stately home in Washington, D.C. Here, he shares his best tips for turning any space into a STUDY IN TONES.

PHOTOGRAPHS BY HELEN NORMAN





LESSON NO.

01

COMMIT TO A COLOR SCHEME

Warm shades of white and other neutrals may be subtle—yet they're anything but plain. By using them in every room in his house, right down to the whitewashed wood floors, Loi Thai created a serene setting into which his collection of Swedish furniture blends beautifully. Gustavian pedestal cabinets, each topped with an ivy topiary, flank the elegant fireplace; above it hang Dutch botanical prints. *Opposite:* English creamware from the 18th and 19th centuries furthers the chosen color scheme.

LESSON NO.
02

ADD AN ACCENT COLOR

Thai layered in bursts of green. “It’s my favorite color,” he says. “Plus, Swedish furniture tends to incorporate shades of green,” as with this antique secretary, which has its original paint—kelly green on the inside and olive on the outside. A collection of 19th-century Swedish water carafes rests on top. *Opposite:* The kitchen cabinets were painted a light gray, which subtly offsets the white Carrara-marble countertops, cut extra-thick in the European style. Two vintage green General Electric pendant lights visually anchor the island.

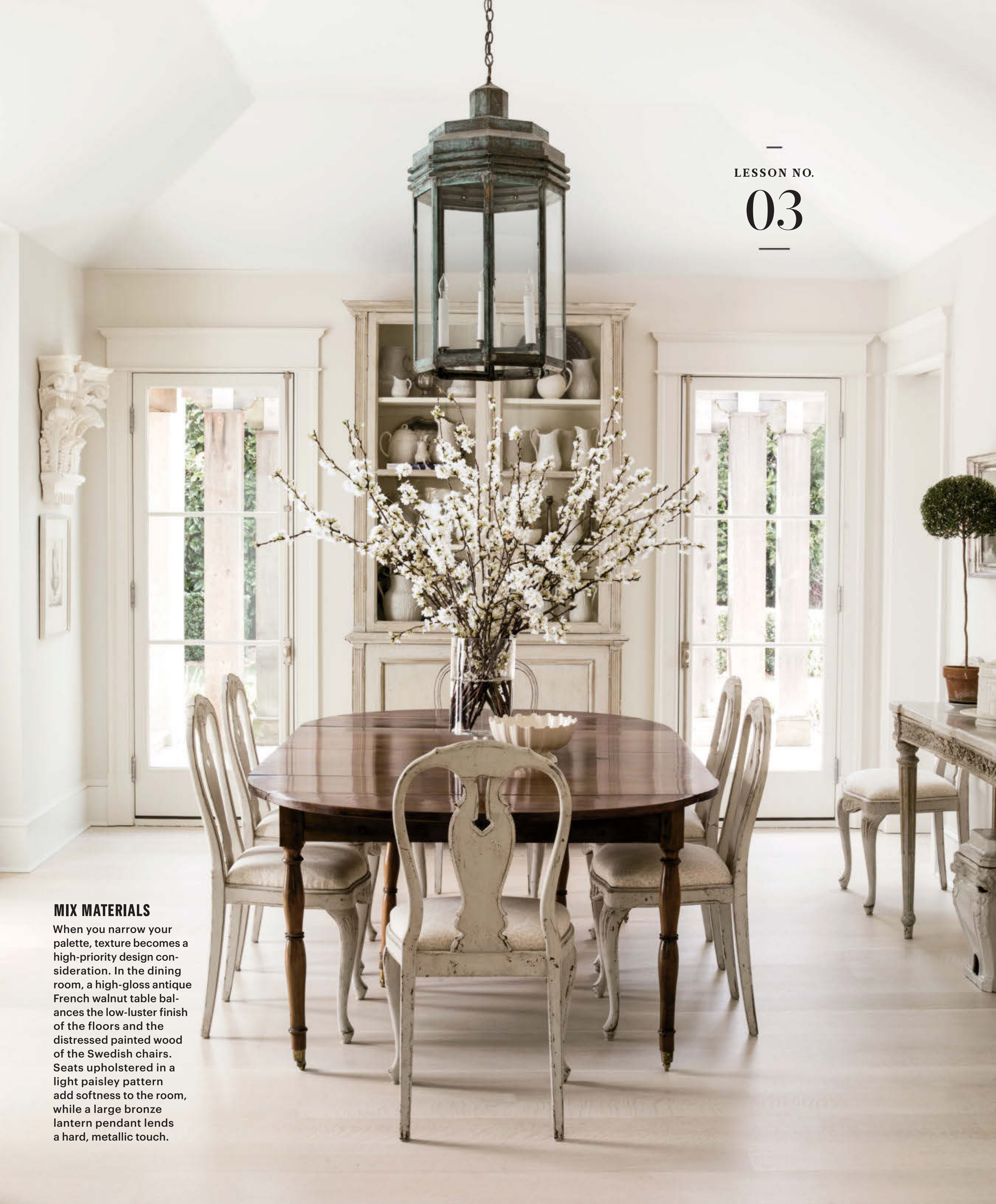
Swedish antiques are Loi Thai’s weakness. One sight of a piece with classical lines, a muted palette, and a pretty patina, and he’s in love.

Fortunately, it’s a romance that fits beautifully into his home. For one thing, his partner, Tom Troeschel, understands and approves: The two visited Sweden 16 years ago and were immediately smitten with the design sensibility they found there. For another, the couple own Tone on Tone (*tone-on-tone .com*), an antiques store in Bethesda, Maryland, that specializes in Swedish pieces. (They opened it four years after their first trip to the country.) “We find the aesthetic very clean, and Scandinavian antiques feel current,” says Thai.

The same can be said about their gracious home in Washington, D.C. It’s filled with old European elements—French doors and windows, English pottery, lots and lots of Swedish furniture (naturally), and a Belgian-inspired garden—but it doesn’t come across as a stuffy lesson in design history. Instead, it feels contemporary and inviting, and that’s largely due to Thai’s disciplined approach to decorating.

To achieve an airy, “almost ethereal” vibe, Thai explains, they gutted their 1916 house, turning a warren-like first floor into an open, light-flooded living space. They laid down new whitewashed floors that are bright “but not slick like a bowling alley,” says Thai. They also stuck to a soft palette of whites, creams, beiges, and grays—with impactful pops of green to reference the garden. “Limiting a palette can elevate your décor,” says Thai, “and give your home a point of view.” And what an inspired view theirs has. *—Fan Winston*

MARGARINE



LESSON NO.

03

MIX MATERIALS

When you narrow your palette, texture becomes a high-priority design consideration. In the dining room, a high-gloss antique French walnut table balances the low-luster finish of the floors and the distressed painted wood of the Swedish chairs. Seats upholstered in a light paisley pattern add softness to the room, while a large bronze lantern pendant lends a hard, metallic touch.

FLOUR
ARROW ROOT
MOIST
RICE
SACO

LESSON NO.

04

CONSIDER YOUR COLLECTIONS

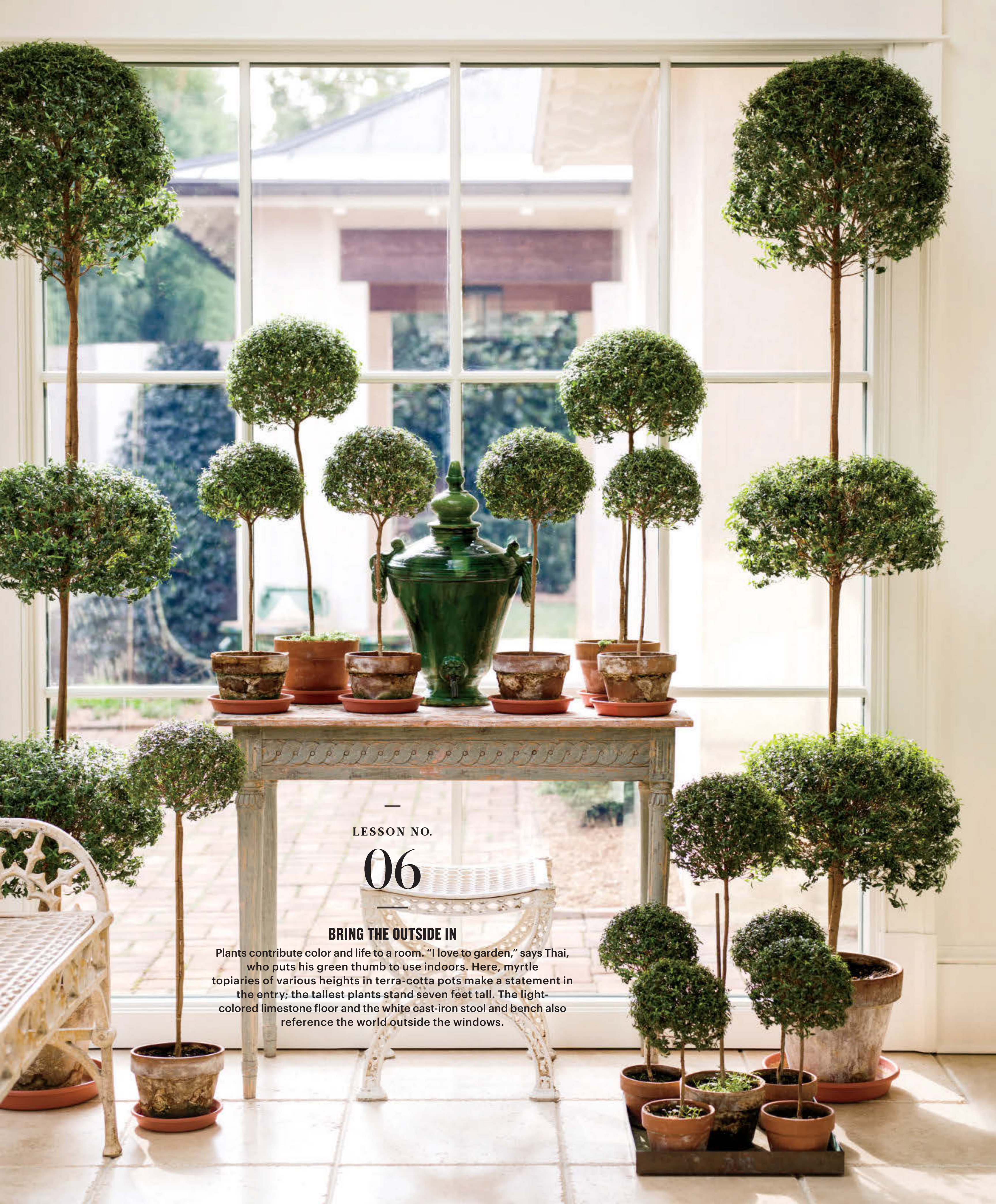
Utility counts: Thai's many pieces of European pottery are both useful and decorative. His choices are also "very palette-driven," he says. *Far left:* A green-glazed French tureen stands out against a vintage Swedish cabinet. *Near left:* Thai's collection of ironstone ("the Tupperware of 19th-century England") graces a chestnut sideboard in the kitchen.

LESSON NO.

05

WORK IN SOME WARMTH

Thai relied heavily on wood to warm up his nearly all-white palette. *Far left:* Pine ceiling beams and a rustic étagère, filled with timeworn items like terra-cotta garden edgers and iron door stoppers, lend casual charm to the mudroom; on the floorcloth lies the couple's Tibetan terrier, Mocha. *Near left:* An 18th-century trumeau mantel (one with a decorative panel on top) fits perfectly in the bedroom, one of the few rooms that have floor coverings.



LESSON NO.

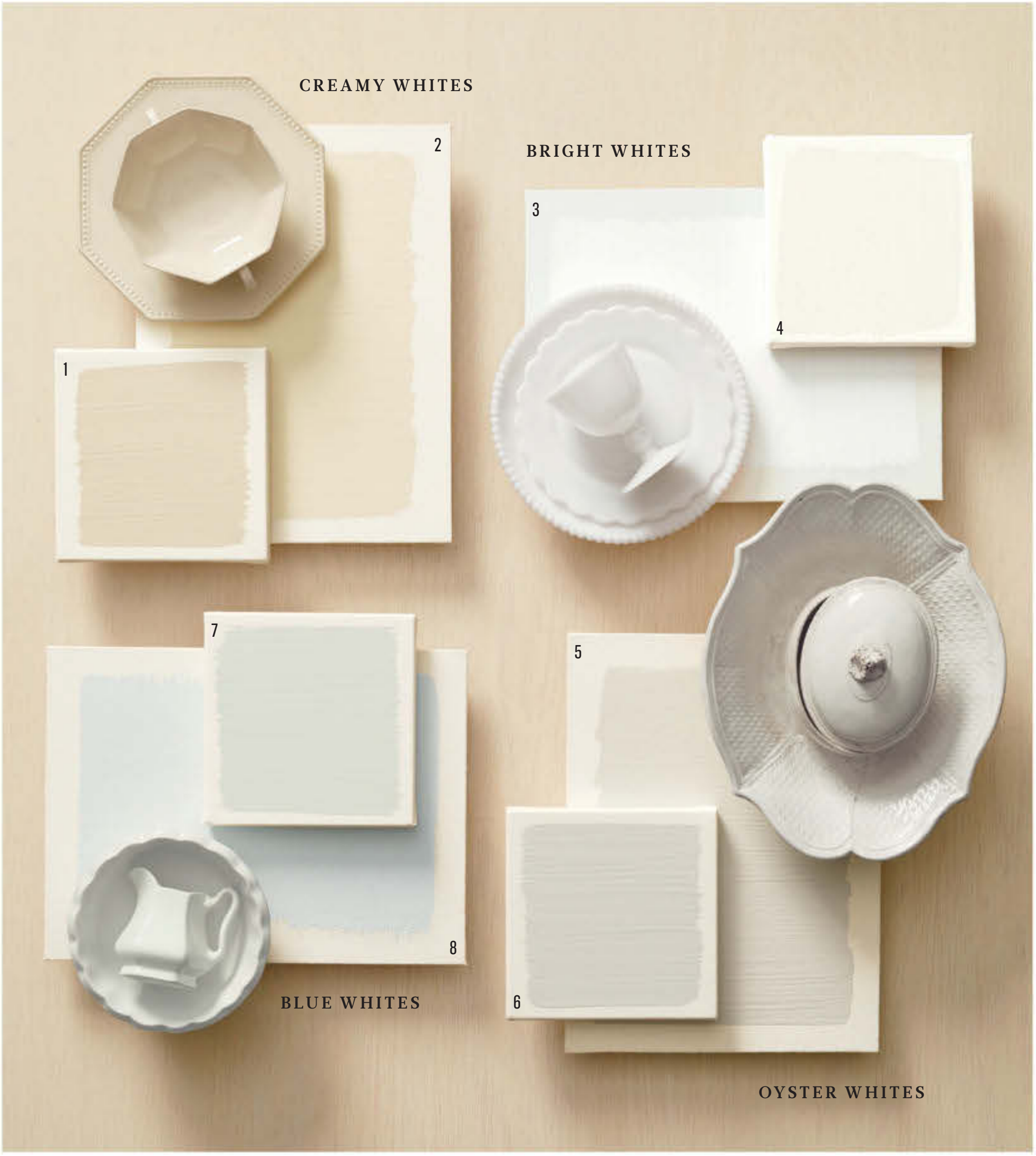
06

BRING THE OUTSIDE IN

Plants contribute color and life to a room. “I love to garden,” says Thai, who puts his green thumb to use indoors. Here, myrtle topiaries of various heights in terra-cotta pots make a statement in the entry; the tallest plants stand seven feet tall. The light-colored limestone floor and the white cast-iron stool and bench also reference the world outside the windows.

PRETTY IN PALE

White paint is "an incredibly powerful tool," says executive decorating director Kevin Sharkey. "It gives you lots of possibilities—but don't assume that it's mistake-proof." It's still very much a color, and choosing just the right one can be a challenge. When you're looking at swatches in the paint store, they can all start looking the same. Try holding them up against a piece of plain paper to better gauge their tones. Here are a few favorites—inspired by vintage china—and tips on using them.



CREAMY WHITES

These golden-tinged hues bring a sunny glow to any room. Off-white tones, reminiscent of creamware dishes, are very livable—they're bright and pretty. They are very comfortable in a somewhat traditional setting, as they coordinate well with the colors and materials often found in rooms decorated that way.

1. **RL 1029 Priory White,** *by Ralph Lauren, homedepot.com.*
2. **WC-07,** *finepaintsofeurope.com.*

BRIGHT WHITES

Like luminous milk glass, these whites are fresh and clean. They tend to appeal to those with a more modern sensibility, given that they create a graphic contrast to whatever other colors they're paired with. Most hues go well with bright white, and we love it on a home's exterior in particular—it can stand up to everything around it in an outdoor setting. Don't think of these pure whites as "basic." In fact, they can be hard to work with. They don't hide anything, so imperfections in your wall or wood surfaces will show.

3. **Ultra Pure White,** *by Behr, homedepot.com.*
4. **All White,** *us.farrow-ball.com.*

OYSTER WHITES

The diplomats of the paint world, oyster shades—which call to mind salt-glaze pottery—help others get along. They may be the ultimate neutrals, good with gray, beige, and almost every other color in the rainbow. A coat of oyster paint also somehow manages to hide imperfections and highlight fine features: Use it on intricate decorative plasterwork or woodwork, and the play of light and shadow will make the pattern stand out beautifully. Thai used Benjamin Moore's OC-23 Classic Gray throughout his house.

5. **OC-23 Classic Gray,** *benjamin moore.com.*
6. **Marquee Statuesque MQ3-23u,** *by Behr, homedepot.com.*

BLUE WHITES

White shades with a hint of blue are soothing and calm. They're also very versatile: People tend to think of them as traditional, because that's the way they're often used, but they can also be very clean, contemporary, and youthful. Bluish whites have more "color" than some other whites, so be careful about what you pair them with; they play beautifully with grays and greens. The cool white of ironstone was our jumping-off point for these colors, though we skewed a bit more blue.

7. **SW7056 Reserved White,** *sherwin-williams.com.*
8. **26-1 Smoke Ring,** *prattandlambert.com.*

Produced by Lorna Aragon

BRYAN GARDNER (WHITE PAINTS)

ROLL WITH IT

Chocolate-Caramel Swiss Roll

FOREVER CHOCOLATE CAKES

Dark, rich, and delicious, chocolate cake is among the most indulgent desserts. Whether it's just like the simple sheet cake your mom used to bake or the fine-textured torte of the best pastry kitchens, there's a chocolate cake for everyone, and every occasion, in our collection of six outstanding favorites. Some are timeless and classic; others are updated with a tasty twist or two. Each is easy to put together and incredibly difficult—if not impossible—to resist.

PHOTOGRAPHS BY CON POULOS

Our Swiss-roll recipe features a silky whipped-cream filling that's whisked with caramel, then rolled up in a génoise cake that's been brushed with bourbon-chocolate syrup. The effect? Unbeatable flavor that's nuanced and sophisticated.

A PLEASING RING

Sour Cream–Mocha Bundt Cake

Chocolate Bundt cake is always a welcome pick-me-up, and ours is especially so. Baked with both instant powdered and brewed espresso, it boasts subtle coffee flavor. Sour cream in the batter ensures a moist texture and enhances taste. Strips of candied lemon zest are served with each slice.

>> For recipes, see page 119.

TORTE REFORM

Buckwheat-and-Chocolate Torte

Like many traditional nut-based tortes, this one is gluten-free. *Unlike* many tortes, it's made with the addition of buckwheat flour—which is ground from a seed, not a grain. The result is a light texture, with a depth of chocolate flavor made even better when the cake is served with chai ice cream.

DEEP IN THE HEART

Texas Sheet Cake

This crowd-pleaser is moist, dense, and ultra-chocolaty. Here, we've lifted it out of the pan with its parchment-paper liner, so the shiny chocolate glaze is free to drizzle down the sides. Sprinkle on toasted pecans and it's ready for a potluck, or even something fancier.

BERRY LUSCIOUS

Chocolate-Raspberry Cake

This beauty has the understated cocoa flavor of German chocolate cake. But it's baked with a splash of Chambord and layered with a sweet raspberry filling, both of which offer bright counterpoints to the thick layer of chocolate-cream cheese frosting and whole berries scattered on top.

FILL 'EM UP

Milk-Chocolate Pudding Cupcakes

The cupcakes here, inspired by the squiggly-topped childhood favorite, are plumped up with a chocolaty pudding filling. The ganache glaze is crowned with elegant chocolate curls. We like serving a batch with shots of espresso, for a nostalgic yet decidedly grown-up afternoon snack.

Created by Sarah Carey, Ayesha Patel, and Jennifer Wagner Text by Joanne Chen

WAY TO GROW

INTERMEDIATE
Asparagus fern 'Sprengeri'

ADVANCED
Begonia 'Silver Lace'

EASY
***Dracaena reflexa* 'Variegata'**

PHOTOGRAPHS BY KATE MATHIS
TEXT BY TOVAH MARTIN

INTERMEDIATE
Spider plant

EASY
Mother fern

EASY
***Philodendron cordatum* 'Brasil'**

Houseplants make nature available to everyone, whether you live in a house or an apartment—no backyard needed. Worried that your thumb will turn brown the moment anything botanical crosses the threshold? Truth is, there are houseplants for gardeners of every level of experience and ability, and for those living in spaces with any amount of light. If you tend to overwater, choose a fern. If benign neglect is more your mode, select a succulent. If flowers are a must, grow *Medinilla.* The trick lies in matching the right plant to your available light, finding a plant for your comfort level, and gardening in sync with your style. Give plants ample containers, don't crowd the roots, provide the best organic potting soil, and supplement it with fish-emulsion fertilizer every three weeks between March 1 and Thanksgiving. Soon enough, you will be rolling in the green indoors.

>> To learn how to make a kokedama
(a plant wrapped in moss), see page 105.

EASY

Grow a **philodendron** as a hanging plant (this one is displayed as a kokedama, a moss ball suspended by monofilament). Allow it to cascade down a tall container, or tuck it into a terrarium—it is ultra-adaptable and can grow in low light. Cultivars like 'Brasil' have bright slashes of yellow variegation. **TIP** | Philodendrons help remove indoor air pollutants.

Unlike some ***Dracaena*** that become lanky and lose lower leaves in low light, 'Variegata' remains dense even when it reaches its mature three feet in height. Allow the soil to dry out slightly between waterings. **TIP** | If yours becomes too tall, cut off the top—it will branch out at the bottom.

If you've failed with ferns due to lack of humidity, give the **mother fern** (*Asplenium bulbiferum*) a try. Not prone to leaf browning, it prefers indirect light and frequent watering. **TIP** | Each frond holds a crowd of tiny plantlets that can be removed to share with friends.

INTERMEDIATE

All sorts of new **spider plants** (*Chlorophytum comosum*) are appearing at garden centers. Some have broad leaves; others have broad stripes or variegation running down the middle of each leaf, rather than hemming the edges. **TIP** | Remove browning leaves and clip leaf tips. Spider plants are great filters for indoor air.

Whether you let it trail down or climb up, this lacy **asparagus fern** (*Asparagus densiflorus* 'Sprengeri') forms a green curtain in a low-light window. Keep the roots moist to prevent the leaves from yellowing. **TIP** | Watch out for the thorns along the stems.

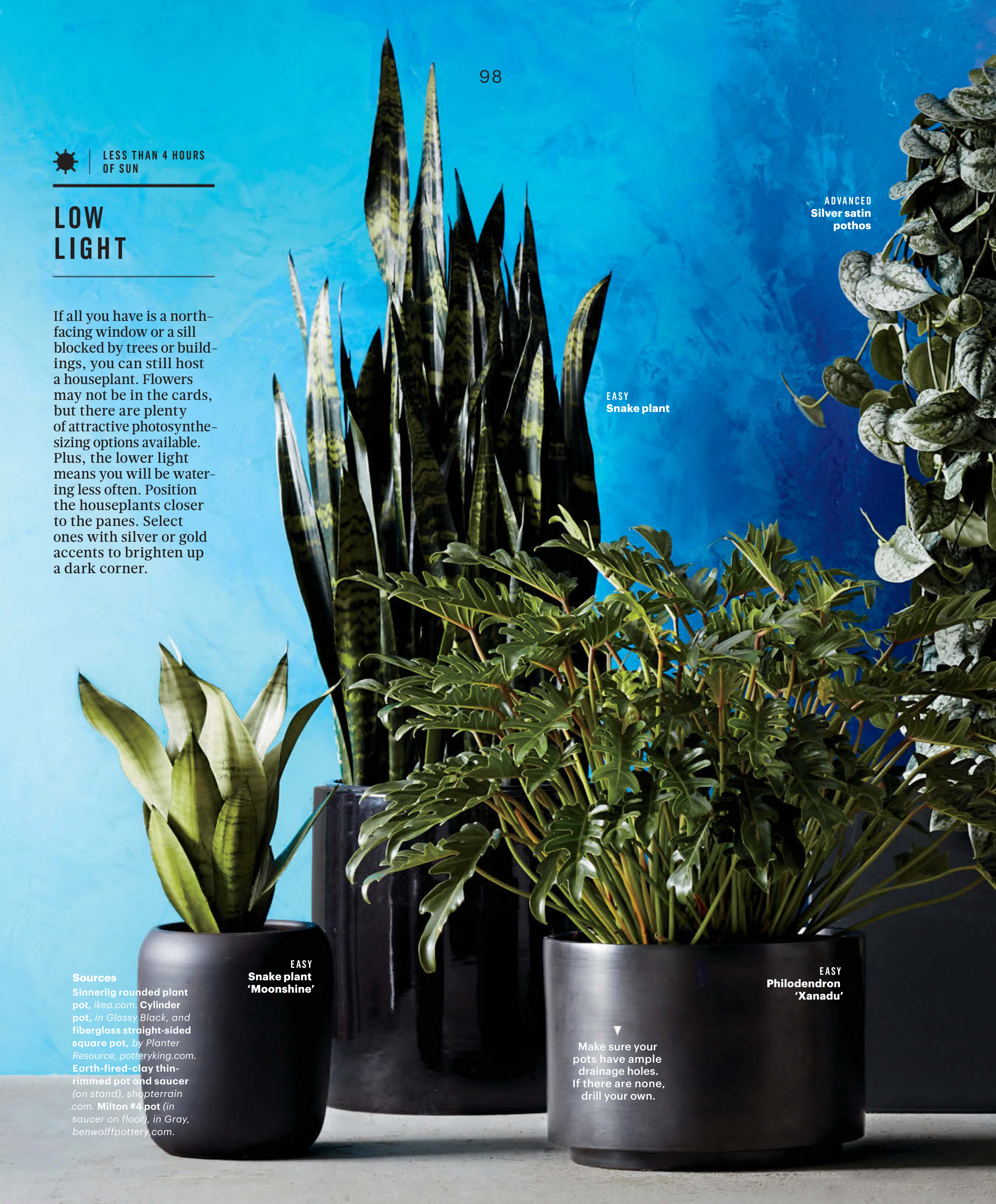
ADVANCED

Rex begonias, such as 'Silver Lace,' love a light soil with air flowing all around. Good air circulation prevents powdery mildew. Keep soil lightly moist. **TIP** | Rex begonias prefer medium light and warm temperatures, especially in winter.

LESS THAN 4 HOURS OF SUN

LOW LIGHT

If all you have is a north-facing window or a sill blocked by trees or buildings, you can still host a houseplant. Flowers may not be in the cards, but there are plenty of attractive photosynthesizing options available. Plus, the lower light means you will be watering less often. Position the houseplants closer to the panes. Select ones with silver or gold accents to brighten up a dark corner.



ADVANCED
Silver satin pothos

EASY
Snake plant

EASY
Snake plant 'Moonshine'

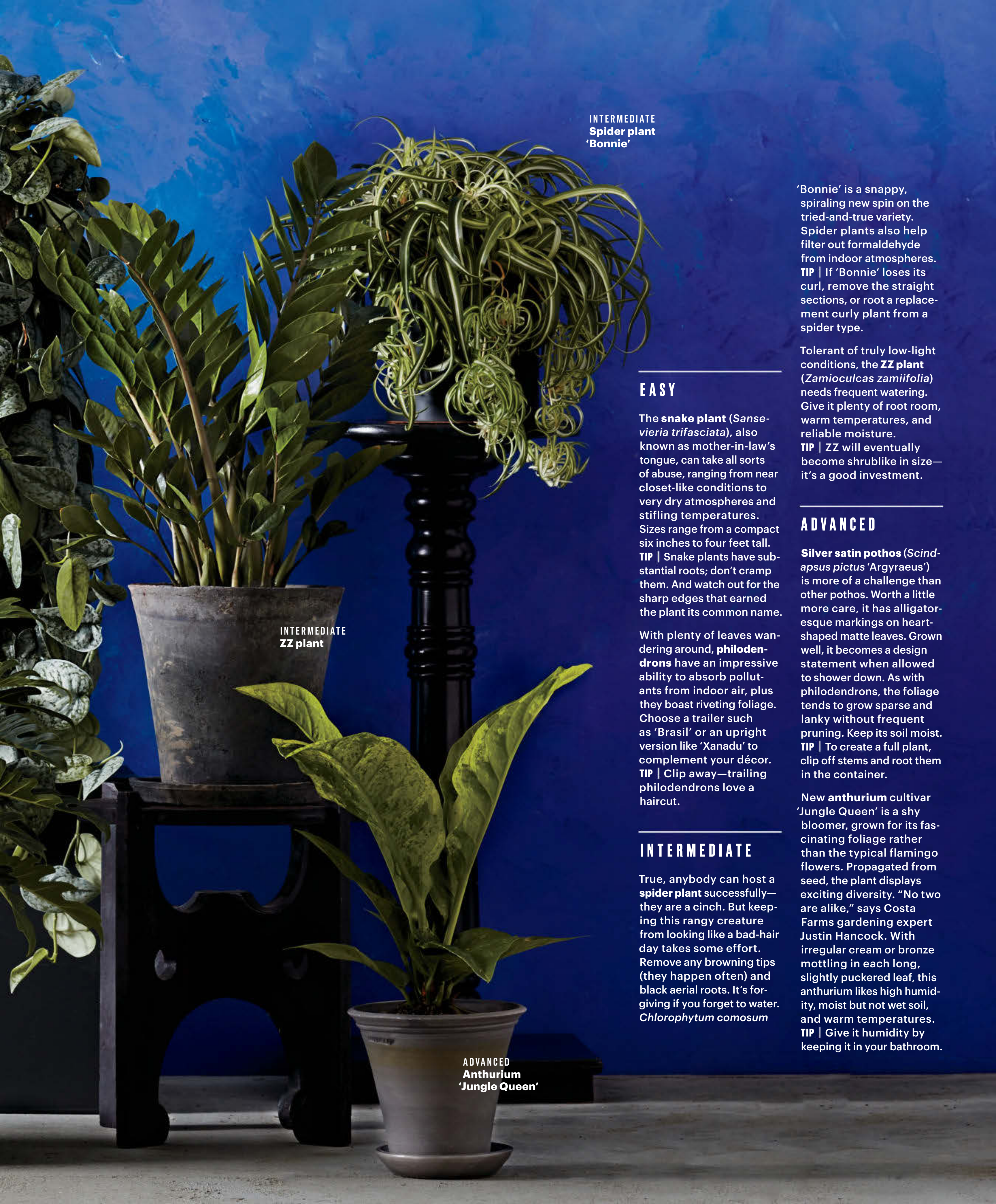
EASY
Philodendron 'Xanadu'

▼

Make sure your pots have ample drainage holes. If there are none, drill your own.

Sources

Sinnerlig rounded plant pot, *ikea.com.* **Cylinder pot,** *in Glossy Black, and* **fiberglass straight-sided square pot,** *by Planter Resource, potteryking.com.* **Earth-fired-clay thin-rimmed pot and saucer** *(on stand), shopterrain.com.* **Milton #4 pot** *(in saucer on floor), in Gray, benwolffpottery.com.*



INTERMEDIATE
Spider plant
'Bonnie'

INTERMEDIATE
ZZ plant

ADVANCED
Anthurium
'Jungle Queen'

EASY

The **snake plant** (*Sansevieria trifasciata*), also known as mother-in-law's tongue, can take all sorts of abuse, ranging from near closet-like conditions to very dry atmospheres and stifling temperatures. Sizes range from a compact six inches to four feet tall. **TIP** | Snake plants have substantial roots; don't cramp them. And watch out for the sharp edges that earned the plant its common name.

With plenty of leaves wandering around, **philodendrons** have an impressive ability to absorb pollutants from indoor air, plus they boast riveting foliage. Choose a trailer such as 'Brasil' or an upright version like 'Xanadu' to complement your décor. **TIP** | Clip away—trailing philodendrons love a haircut.

INTERMEDIATE

True, anybody can host a **spider plant** successfully—they are a cinch. But keeping this rangy creature from looking like a bad-hair day takes some effort. Remove any browning tips (they happen often) and black aerial roots. It's forgiving if you forget to water. *Chlorophytum comosum* 'Bonnie' is a snappy, spiraling new spin on the tried-and-true variety. Spider plants also help filter out formaldehyde from indoor atmospheres. **TIP** | If 'Bonnie' loses its curl, remove the straight sections, or root a replacement curly plant from a spider type.

Tolerant of truly low-light conditions, the **ZZ plant** (*Zamioculcas zamiifolia*) needs frequent watering. Give it plenty of root room, warm temperatures, and reliable moisture. **TIP** | ZZ will eventually become shrublike in size—it's a good investment.

ADVANCED

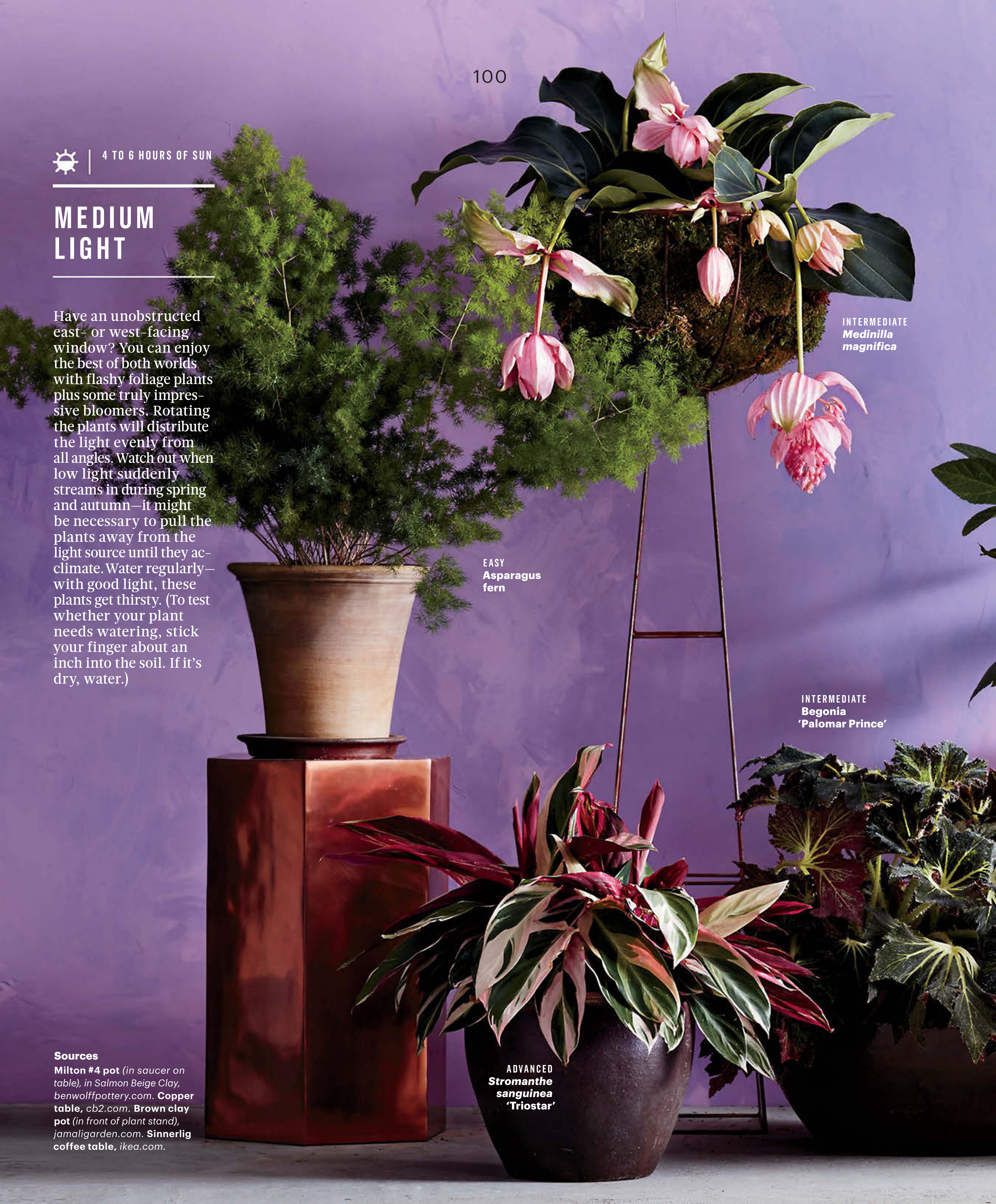
Silver satin pothos (*Scindapsus pictus* 'Argyraeus') is more of a challenge than other pothos. Worth a little more care, it has alligator-esque markings on heart-shaped matte leaves. Grown well, it becomes a design statement when allowed to shower down. As with philodendrons, the foliage tends to grow sparse and lanky without frequent pruning. Keep its soil moist. **TIP** | To create a full plant, clip off stems and root them in the container.

New **anthurium** cultivar 'Jungle Queen' is a shy bloomer, grown for its fascinating foliage rather than the typical flamingo flowers. Propagated from seed, the plant displays exciting diversity. "No two are alike," says Costa Farms gardening expert Justin Hancock. With irregular cream or bronze mottling in each long, slightly puckered leaf, this anthurium likes high humidity, moist but not wet soil, and warm temperatures. **TIP** | Give it humidity by keeping it in your bathroom.

4 TO 6 HOURS OF SUN

MEDIUM LIGHT

Have an unobstructed east- or west-facing window? You can enjoy the best of both worlds with flashy foliage plants plus some truly impressive bloomers. Rotating the plants will distribute the light evenly from all angles. Watch out when low light suddenly streams in during spring and autumn—it might be necessary to pull the plants away from the light source until they acclimate. Water regularly—with good light, these plants get thirsty. (To test whether your plant needs watering, stick your finger about an inch into the soil. If it's dry, water.)



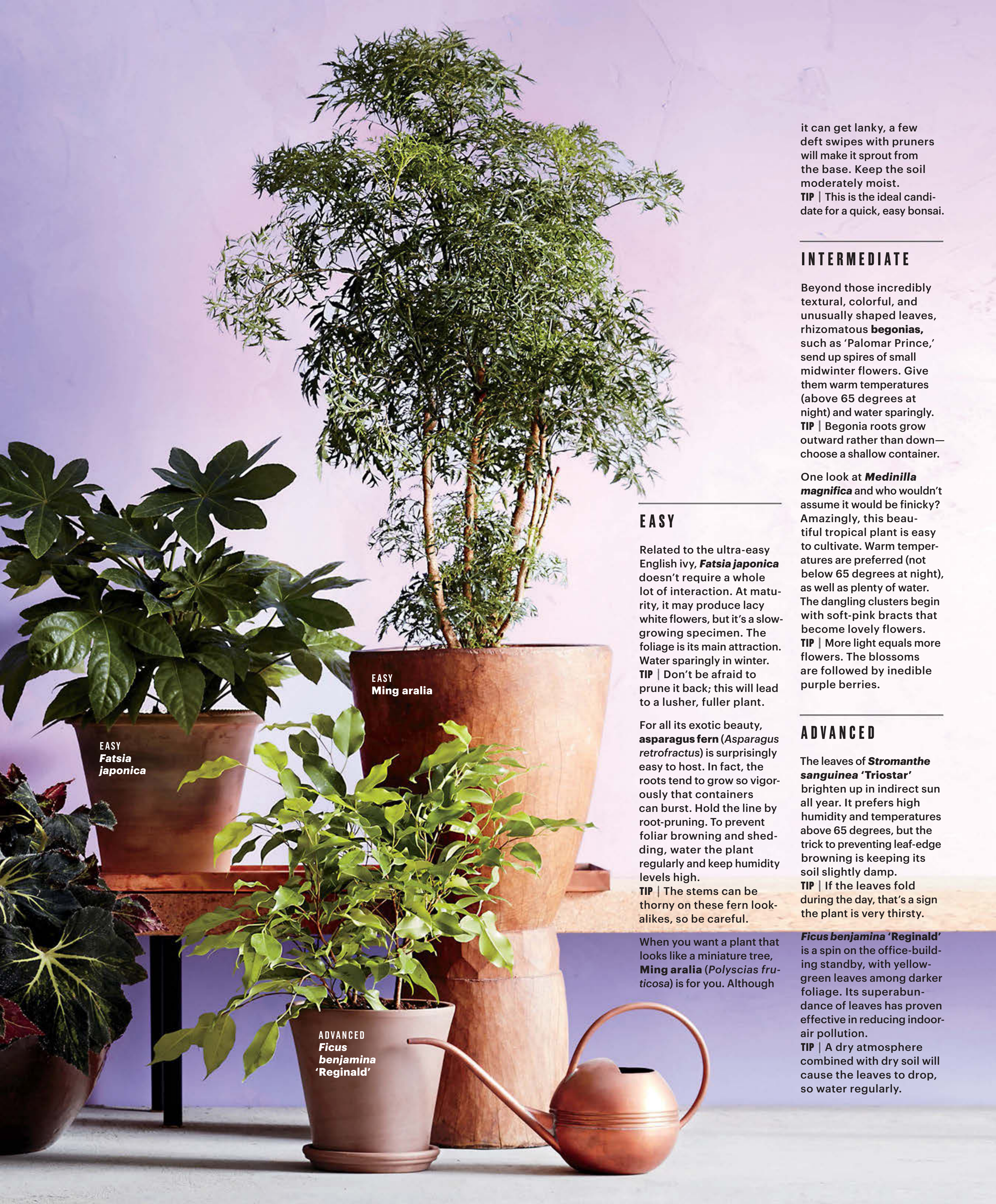
INTERMEDIATE
Medinilla magnifica

EASY
Asparagus fern

INTERMEDIATE
Begonia 'Palomar Prince'

ADVANCED
***Stromanthe sanguinea* 'Triostar'**

Sources
Milton #4 pot *(in saucer on table), in Salmon Beige Clay, benwolffpottery.com.* **Copper table,** *cb2.com.* **Brown clay pot** *(in front of plant stand), jamaligarden.com.* **Sinnerlig coffee table,** *ikea.com.*



EASY

Related to the ultra-easy English ivy, ***Fatsia japonica*** doesn't require a whole lot of interaction. At maturity, it may produce lacy white flowers, but it's a slow-growing specimen. The foliage is its main attraction. Water sparingly in winter.
TIP | Don't be afraid to prune it back; this will lead to a lusher, fuller plant.

For all its exotic beauty, **asparagus fern** (*Asparagus retrofractus*) is surprisingly easy to host. In fact, the roots tend to grow so vigorously that containers can burst. Hold the line by root-pruning. To prevent foliar browning and shedding, water the plant regularly and keep humidity levels high.
TIP | The stems can be thorny on these fern lookalikes, so be careful.

When you want a plant that looks like a miniature tree, **Ming aralia** (*Polyscias fruticosa*) is for you. Although it can get lanky, a few deft swipes with pruners will make it sprout from the base. Keep the soil moderately moist.
TIP | This is the ideal candidate for a quick, easy bonsai.

INTERMEDIATE

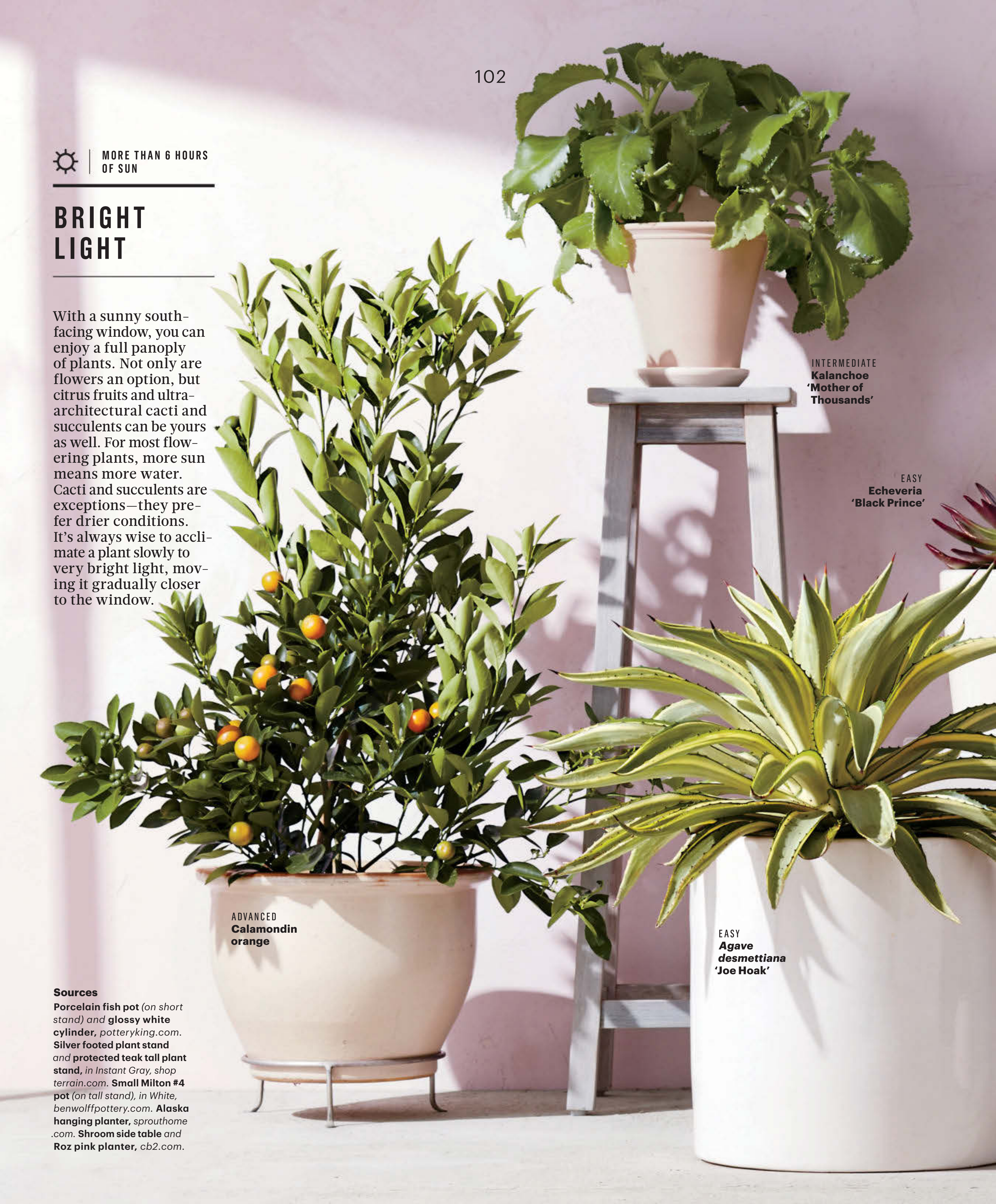
Beyond those incredibly textural, colorful, and unusually shaped leaves, rhizomatous **begonias,** such as 'Palomar Prince,' send up spires of small midwinter flowers. Give them warm temperatures (above 65 degrees at night) and water sparingly.
TIP | Begonia roots grow outward rather than down—choose a shallow container.

One look at ***Medinilla magnifica*** and who wouldn't assume it would be finicky? Amazingly, this beautiful tropical plant is easy to cultivate. Warm temperatures are preferred (not below 65 degrees at night), as well as plenty of water. The dangling clusters begin with soft-pink bracts that become lovely flowers.
TIP | More light equals more flowers. The blossoms are followed by inedible purple berries.

ADVANCED

The leaves of ***Stromanthe sanguinea* 'Triostar'** brighten up in indirect sun all year. It prefers high humidity and temperatures above 65 degrees, but the trick to preventing leaf-edge browning is keeping its soil slightly damp.
TIP | If the leaves fold during the day, that's a sign the plant is very thirsty.

***Ficus benjamina* 'Reginald'** is a spin on the office-building standby, with yellow-green leaves among darker foliage. Its superabundance of leaves has proven effective in reducing indoor-air pollution.
TIP | A dry atmosphere combined with dry soil will cause the leaves to drop, so water regularly.



MORE THAN 6 HOURS OF SUN

BRIGHT LIGHT

With a sunny south-facing window, you can enjoy a full panoply of plants. Not only are flowers an option, but citrus fruits and ultra-architectural cacti and succulents can be yours as well. For most flowering plants, more sun means more water. Cacti and succulents are exceptions—they prefer drier conditions. It's always wise to acclimate a plant slowly to very bright light, moving it gradually closer to the window.

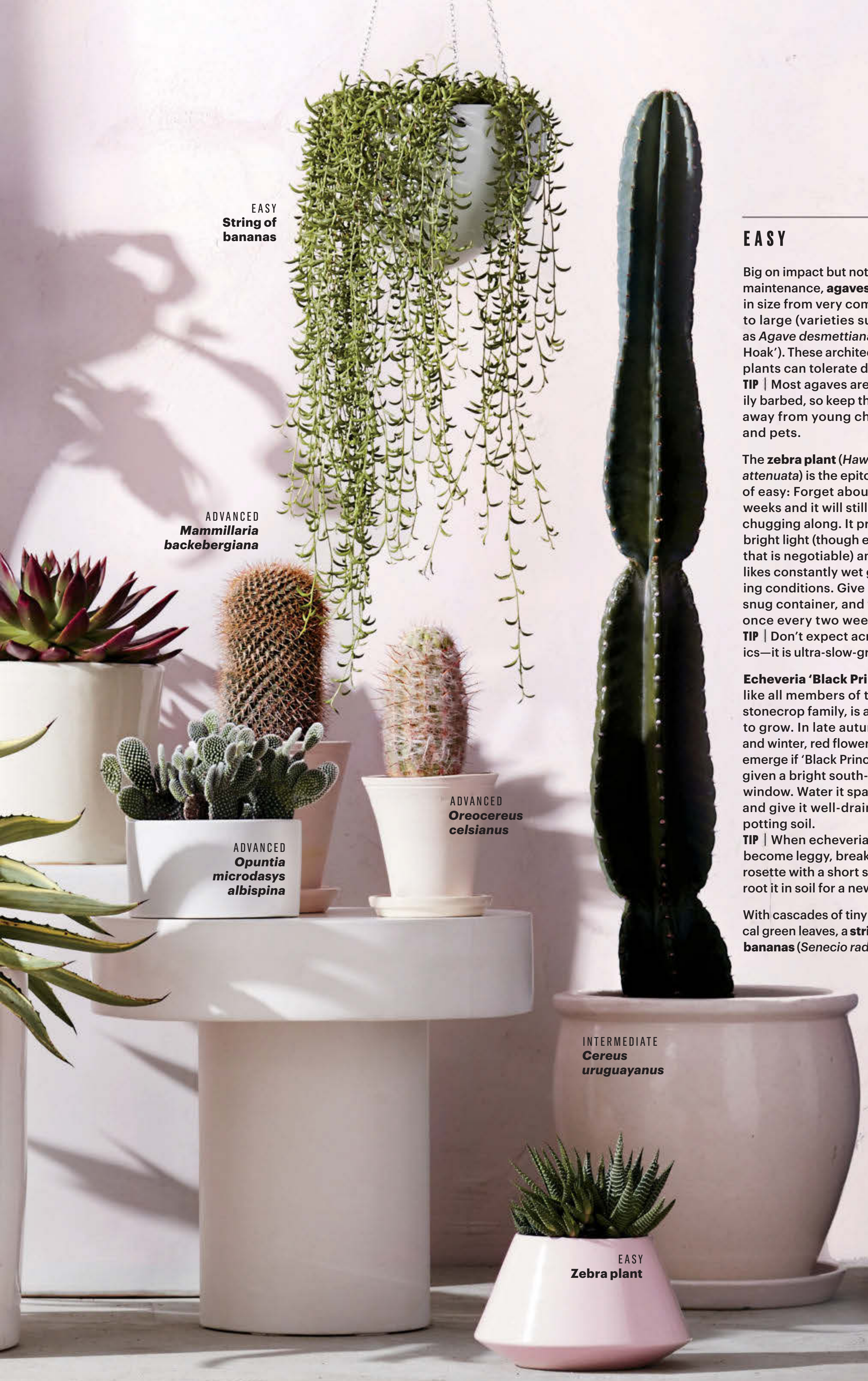
INTERMEDIATE
Kalanchoe 'Mother of Thousands'

EASY
Echeveria 'Black Prince'

ADVANCED
Calamondin orange

EASY
***Agave desmettiana* 'Joe Hoak'**

Sources
Porcelain fish pot *(on short stand) and* **glossy white cylinder,** *potteryking.com.* **Silver footed plant stand** *and* **protected teak tall plant stand,** *in Instant Gray, shop terrain.com.* **Small Milton #4 pot** *(on tall stand), in White, benwolffpottery.com.* **Alaska hanging planter,** *sprouthome.com.* **Shroom side table** *and* **Roz pink planter,** *cb2.com.*



EASY

Big on impact but not high-maintenance, **agaves** range in size from very compact to large (varieties such as *Agave desmettiana* 'Joe Hoak'). These architectural plants can tolerate dry soil.
TIP | Most agaves are heavily barbed, so keep them away from young children and pets.

The **zebra plant** (*Haworthia attenuata*) is the epitome of easy: Forget about it for weeks and it will still be chugging along. It prefers bright light (though even that is negotiable) and dislikes constantly wet growing conditions. Give it a snug container, and water once every two weeks.
TIP | Don't expect acrobatics—it is ultra-slow-growing.

Echeveria 'Black Prince,' like all members of the stonecrop family, is a snap to grow. In late autumn and winter, red flowers may emerge if 'Black Prince' is given a bright south-facing window. Water it sparingly, and give it well-drained potting soil.
TIP | When echeverias become leggy, break off a rosette with a short stem; root it in soil for a new start.

With cascades of tiny elliptical green leaves, a **string of bananas** (*Senecio radicans*) will become a conversation piece. It's slow-growing, so start with a mature plant. Allow the soil to dry out between waterings.
TIP | It's poisonous when eaten, so keep it out of reach of pets and children.

INTERMEDIATE

Among the most prolific plants, **kalanchoe 'Mother of Thousands'** makes propagation a snap. Simply snap off a rosette to give away to friends. Although it loves bright light, that's not a deal-breaker. Overwatering, however, can be a killer.
TIP | Kalanchoes are toxic to dogs and cats.

If you are a notorious neglecter, ***Cereus uruguayanus*** is a safe bet. In fact, if you water too frequently, the stems will rot. Give this column cactus as much sun as you can muster in your window, turn it often, and watch it slowly bolt upward.
TIP | Rotate the plant to keep it from leaning.

ADVANCED

Not only is **calamondin orange** (x *Citrofortunella microcarpa*) compact, but this citrus hybrid produces fragrant flowers followed by a bountiful crop of fruit. Give it warm temperatures and a generous container with organic potting soil that's kept moist but not soggy.
TIP | Fertilize throughout the year.

Whether you favor *Mammillaria, Opuntia,* or *Oreocereus,* all **cacti** thrive under similar growing conditions. Give them full, bright light, water them every two weeks at most in winter, and cramp their roots in a tight container with heavily drained potting soil (by adding plenty of sand).
TIP | Don't grow on a window that is opened and shut often, to avoid being pricked.

Created by Lorna Aragon, Todd Carr, and Jaspal Riyait
Special thanks to Costa Farms (*costafarms.com*) and Four Winds Growers (*fourwindsgrowers.com*)

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HOW-TO HANDBOOK

Learn, Make, Connect

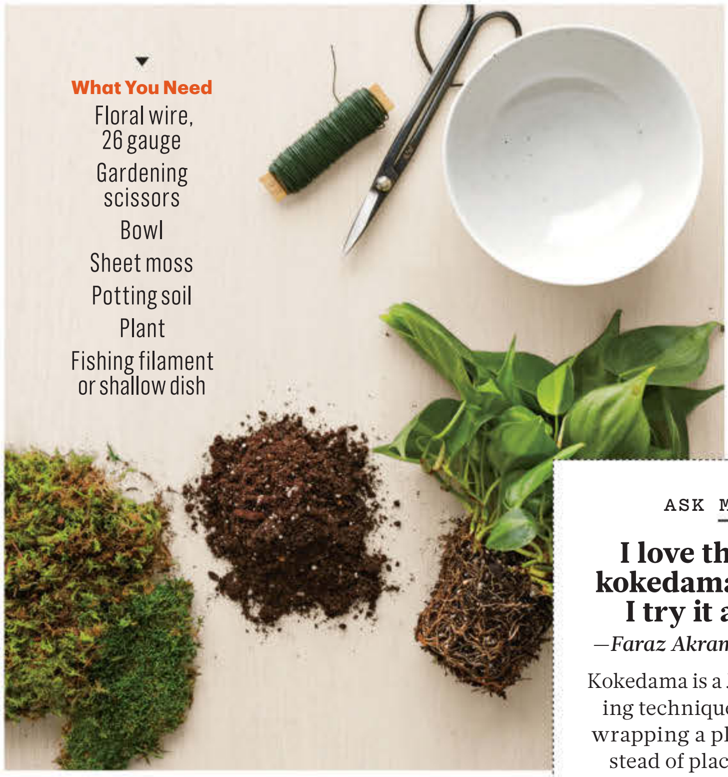
ASK MARTHA

I love the look of kokedama. How can I try it at home?

—Faraz Akram, Queens, N.Y.

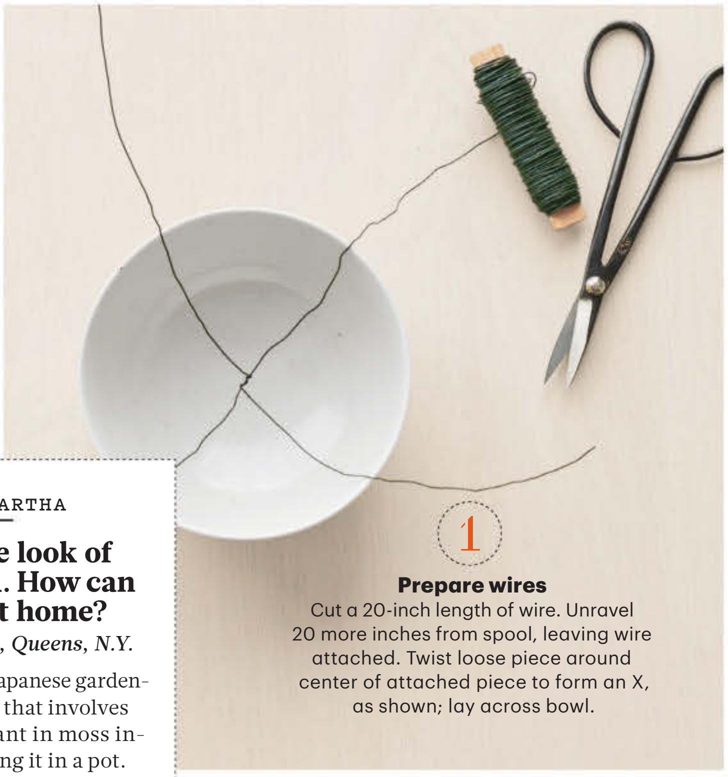
Kokedama is a Japanese gardening technique that involves wrapping a plant in moss instead of placing it in a pot. The effect? An almost otherworldly elegance. See pages 96 and 97 for examples of the best varieties to use, then follow a few easy steps to make your own. Watering your plant is simple: Just dunk the moss and root ball in water until they feel heavy.

PHOTOGRAPHS BY
BRYAN GARDNER



What You Need

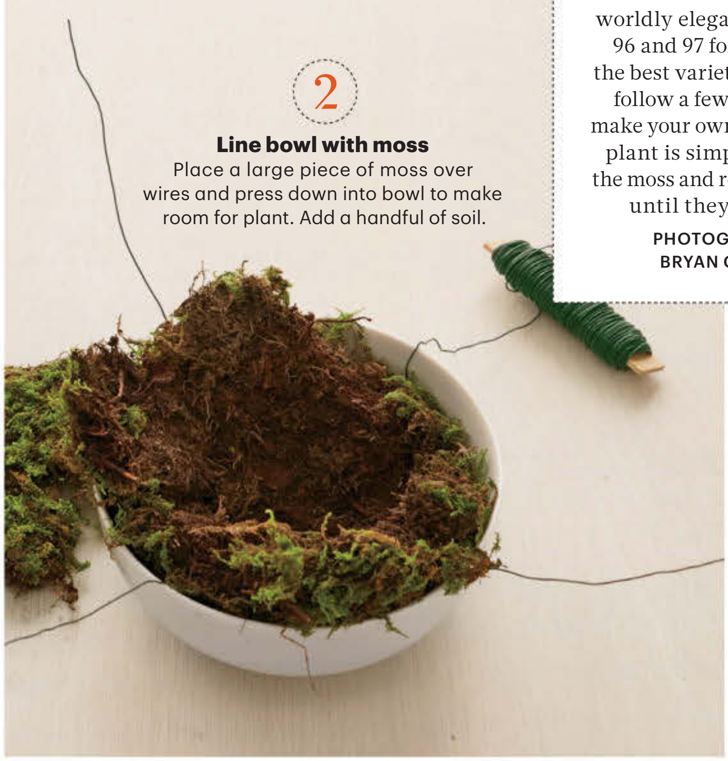
- Floral wire, 26 gauge
- Gardening scissors
- Bowl
- Sheet moss
- Potting soil
- Plant
- Fishing filament or shallow dish



1

Prepare wires

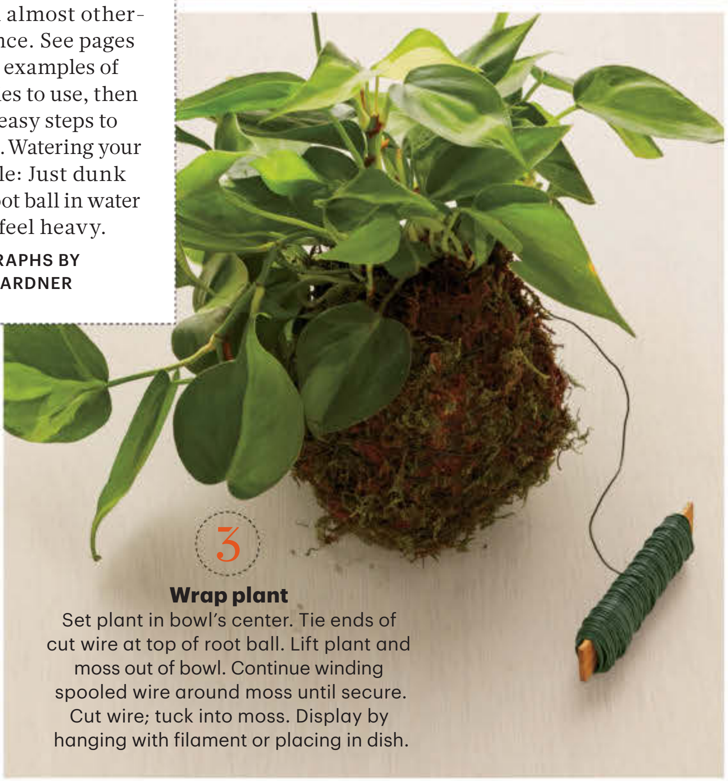
Cut a 20-inch length of wire. Unravel 20 more inches from spool, leaving wire attached. Twist loose piece around center of attached piece to form an X, as shown; lay across bowl.



2

Line bowl with moss

Place a large piece of moss over wires and press down into bowl to make room for plant. Add a handful of soil.



3

Wrap plant

Set plant in bowl's center. Tie ends of cut wire at top of root ball. Lift plant and moss out of bowl. Continue winding spooled wire around moss until secure. Cut wire; tuck into moss. Display by hanging with filament or placing in dish.

Q: I like to use heating pads but don't like all the synthetics. Are there natural alternatives?

–Kimberly Williamson, Chicago

Heated pits can relieve sore muscles, headaches, and cramps.

Use a paper cone to funnel the cherry pits inside.

A: You can make your own therapeutic pad with cleaned and dried cherry pits, which absorb heat. First, stitch together two pieces of all-natural fabric, leaving a two-inch opening. Turn the fabric right-side out. Add pits until it's two-thirds full (a nine-by-six-inch pad should hold about one pound of pits), then slip-stitch the pad shut. Before using, microwave the pad until hot, 1 to 2 minutes (do not overheat—it can be flammable). The pad also works well as a cold pack: Simply cover it with a resealable plastic bag and chill it in the freezer. To make a pretty slipcover, go to *martha stewart.com/cherry-pit-cover.*

Dried cherry pits, *$10 for 4 lb., cherrypitstore.com.*

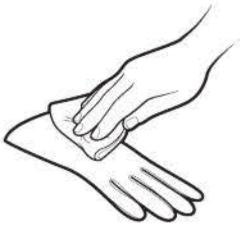
TIP

To safely remove mats from your dog's fur, massage a pet-safe conditioner, such as Harry Barker's Oatmeal, into the mats with your fingers. Then, working in small sections, untangle them with a fine-tooth stainless steel comb. If the fur is still matted, place the comb between your dog's skin and each mat and snip it off.

Q: How do I clean my leather gloves?

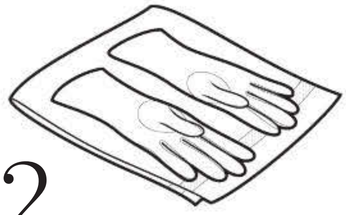
—*Dani Kemper, Kansas City, Kans.*

A: A pair with oily stains should be taken to a dry cleaner, but regular cleaning can be done at home. Bruce Gershon of Arrow Fabricare Services, in Kansas City, Missouri, explains the best method.



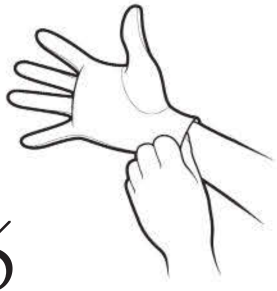
1

Wipe away surface stains with a damp soft cloth. (There's no need to use any soaps or detergents, which can leave a residue.)



2

Air-dry the gloves away from direct heat or sun. Avoid the temptation of using a hair dryer; the heat will cause shrinkage.



3

Loosen them by putting them on and moving your fingers. They should feel less stiff right away.

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Q: I've noticed a big range of percentages on chocolate labels. What should I be baking with?

—Nikki Mabrey, Warrensburg, Mo.

A: A high percentage indicates more cacao and less sugar. The amounts can dramatically affect not only the taste but also the texture of what you're baking. When a recipe calls for semi- or bittersweet chocolate, choose those in the 56 to 65 percent range. Use bars with higher concentrations of chocolate only in recipes that specify them—or enjoy that chocolate on its own.

Store chocolate well-wrapped in a cool, dark place.

Q: I use my pressure cooker to make beans, but what else can I cook in it?

—Veronica Moodie, Fort Lauderdale, Fla.

A: Pressure cookers get typically slow-cooking food on the table fast—so they're great for beans, but can also be used for so much more. Try making braised meats, rich broths, chilis, and soups. They'll be done in a fraction of the usual time, making them energy-efficient and healthful choices for weeknight meals. Do not fill your cooker more than two-thirds full; it needs the empty space to build pressure.

Q: What is the purpose of the low setting on glue guns?

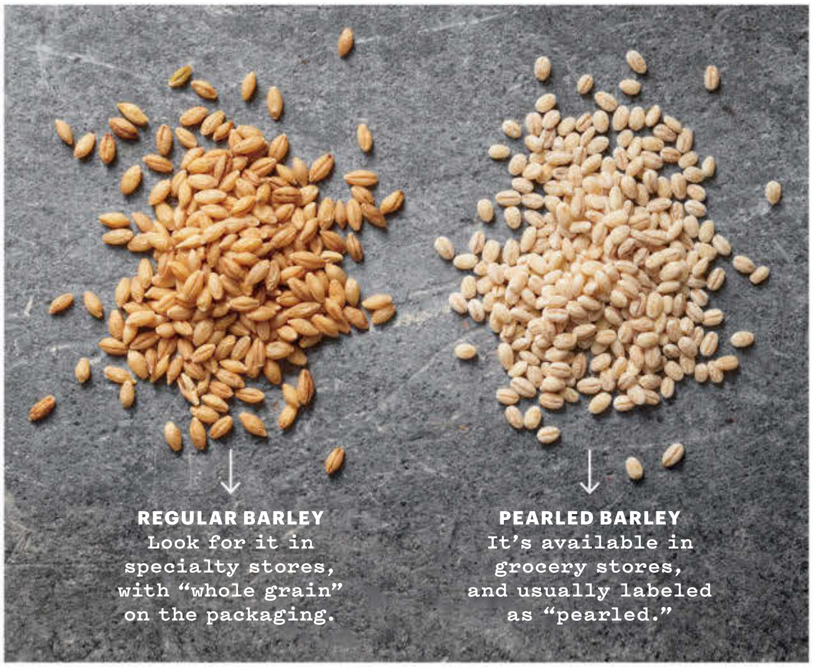
—Nindy Metrizki, Los Angeles

A: The lower temperature setting—upwards of 100 degrees cooler than the standard 380-degree setting—will work for most projects, but it's especially useful with heat-sensitive materials, like cardboard, straw, pinecones, and fabric. The lower temperature also reduces the risk of severe skin burns that can be caused by the higher setting. Make sure to use glue sticks specifically labeled as "low-" or "all-temperature" when using your glue gun on low; they typically have a faster set time.

Q: What is pearled barley, and how is it different from regular barley?

—Ann Knot, Cherry Hill, N.J.

A: Pearled barley has been stripped of its hull and bran layers. It is less chewy, is lighter in color, and cooks in less time than regular barley, a whole grain with more nutritional value (since the hull and bran house much of the vitamins and minerals). Both are flavorful alternatives to white rice.



REGULAR BARLEY
Look for it in specialty stores, with "whole grain" on the packaging.

PEARLED BARLEY
It's available in grocery stores, and usually labeled as "pearled."

Q: Do you have any tips on what I can do with my yarn scraps?

—Dan Rickershauser, Brooklyn

A: Just because you don't have enough yarn to knit a pair of mittens doesn't mean you can't use it. Try these projects with your leftovers:

Wrap a piece around a gift as an alternative to a ribbon.

Craft a pom-pom to adorn a knitted scarf or hat. (To learn how to make pom-poms, visit *marthastewart.com/yarn-pom-poms*.)

Create a multicolored yarn ball: Knot the ends of your strands together into one long thread. Then wind the thread around a small ball until it's covered, adding more strands as needed. Finish by tucking the remaining end into the ball. Use it as a decorative object on a shelf or desk.

WE WANT TO HEAR FROM YOU! Send your questions to Ask Martha, c/o Letters Department, *Martha Stewart Living*, 601 West 26th Street, New York, NY 10001, or to *askmartha@marthastewart.com*. Please include your full name, address, and daytime phone number. Letters and messages become the property of Martha Stewart Living Omnimedia Inc. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.

BRYAN GARDNER

PARTNERS'

Picks

This month, give your home a facelift with our latest Partners' Picks. Update your kitchen with new cabinetry and countertops, bring a pop of color to your dining table with new dinnerware, and add a fun rug to brighten the kids' rooms.

COURTESY OF THE MANUFACTURERS

1. Weston Textured Laminate Cabinetry by Martha Stewart Living™, available exclusively at The Home Depot; in Timberline, pricing varies based on customization, homedepot.com/mslkitchens.

2. Viatera Quartz Countertops by Martha Stewart Living™, available exclusively at The Home Depot; in Snowcap, pricing varies based on customization, homedepot.com/mslkitchens.

3. Assorted Kids' Area Rugs by Martha Stewart Living™, available exclusively at Home Decorators Collection; Circus Stripe and Sweet Heart in Peony, and Confetti Dot in Carnation, $149–$649, homedecorators.com/marthastewartliving.

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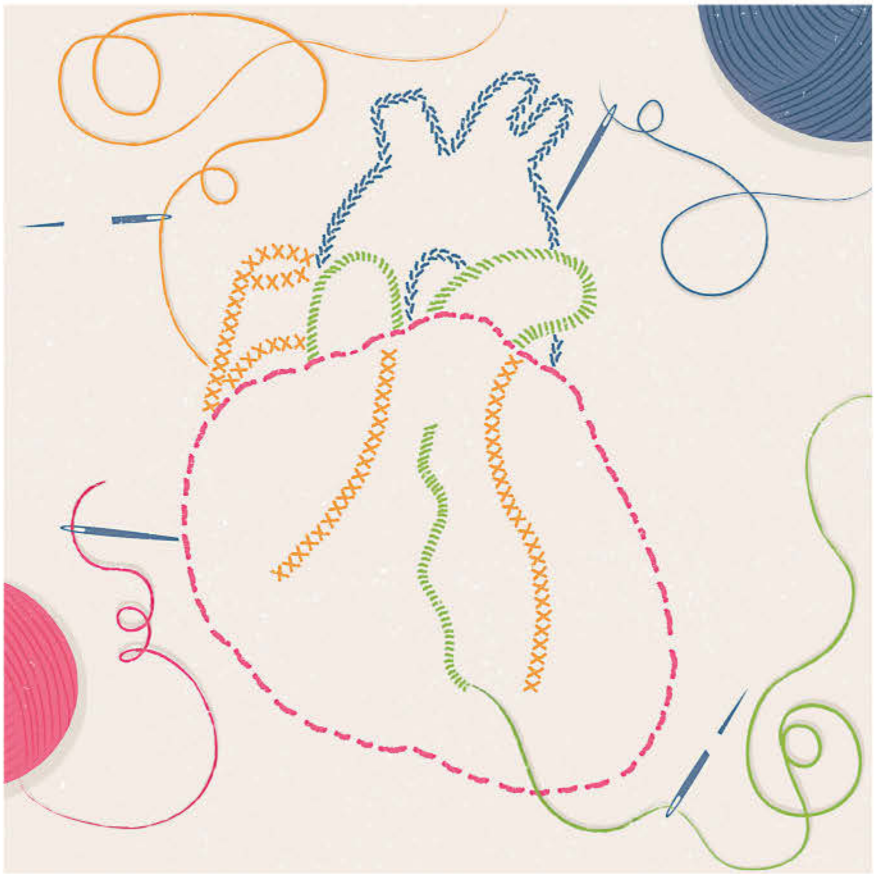
THE WAY TO YOUR HEART

Looking for motivation to keep going with those healthy resolutions you started last month? Here's the nudge you need. New research shows that a few small steps may just add up to big benefits for your heart.

ILLUSTRATION BY BEA CRESPO



It's all connected: To keep your heart healthy, it's important to take good care of other parts of your body, too.

SURE, YOUR HEART benefits from the entire list of super-habits: Eat right, exercise regularly, keep your weight in check, don't smoke, sleep enough, and manage your stress. But there are some other surprising habits associated with cardiac health, says Kirsten O. Healy, a cardiologist at New York–Presbyterian/Weill Cornell Medical Center, in New York City. Evolving evidence shows that making simple efforts to care for various parts of your body—such as flossing daily or eating more vegetables, the very things you might already have resolved to do this year—may also help protect against heart disease. Here are four connections to consider.

Be good to your gums.

Why it matters: People with periodontal disease may be more likely to develop heart disease and blocked arteries; one theory is that bacteria from the mouth may be entering the bloodstream via openings in gum tissue. In fact, your mouth and heart are so closely connected that scientists are developing a test that could predict heart attacks by measuring signs of heart inflammation in saliva, says Onn Haji Hashim, Ph.D., head of the department of molecular medicine at the University of Malaya in Kuala Lumpur, Malaysia.

What you can do: Get your teeth cleaned four times a year. In between, brush two to three times a day and floss daily. A large 2014 *American Journal of Preventive Medicine* review of insurance data found that good oral hygiene resulted in a 20 to 40 percent decrease in health-care costs and fewer trips to the hospital for heart disease.

Protect your lungs.

Why it matters: Your lungs take in the oxygen that your heart pumps around the body, and they remove waste gases and exhale them before that blood goes back to the heart. If you have shortness of breath, the heart has to work harder to get its job done. In fact, a review paper published in the *American Journal of Respiratory and Critical Care Medicine* in 2012 found that people who had limited airflow on a spirometry test (exhaling fast and long into a tube) had about twice the risk of cardiovascular disease of those whose lungs were strongest.

What you can do: The number-one tip, of course, is to not smoke. Also, try to limit how much secondhand smoke, air pollution, car exhaust, and fireplace smoke you breathe in. Wash your hands often to avoid colds, and get an annual flu shot—not only are minor respiratory illnesses potentially damaging, they can lead to bronchitis or pneumonia. To keep your lungs strong, get 30 to 60 minutes of aerobic exercise on most days.

Watch your waistline.

Why it matters: It is well established that packing on pounds is bad for your heart—but belly fat is by far the worst. A 2015 *Annals*

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of Internal Medicine long-term study that followed 15,184 people showed that normal-weight people with bulging bellies had the worst survival rates—even worse than those of obese folks. The problem: visceral fat, deep in the belly, which pumps out hormones and immune-system chemicals that disrupt levels of blood sugar, blood pressure, cholesterol, and triglycerides in the blood. This can then lead to blood-vessel damage, followed by plaque clogging the arteries. **What you can do:** Eat at least three small, healthy meals a day, spacing out the calories. In a new Ohio State University study, researchers manipulated the meals of mice to mimic meal-skipping and yo-yo dieting. It turned out that these mice gained more belly fat than those that ate regularly. As for exercise, a large 2015 study from the London School of Economics and Political Science found that women who walked briskly for 30 minutes five days a week tended to be a half-inch slimmer in the waist than gym-goers working out at a moderate level, and almost two inches slimmer than couch potatoes. "Walking is an easier activity for women to fit into their busy schedules, making it the best activity for reducing belly fat," says lead author Grace Lordan, Ph.D., an assistant professor in the department of social policy at the London School of Economics. The ultimate message: The best exercise is whatever you'll do often.

There's another key factor: "Prolonged exposure to stress causes an increase in the hormone cortisol, which is linked to developing abdominal fat," explains Marianne Legato, M.D., director of the Foundation for Gender Specific Medicine, in New York City. You can cut back on cortisol with any stress-reduction technique that works for your mind, body, schedule, and budget, from meditation to aromatherapy, massage to exercise (which is also good for your lungs and heart directly).

Get smart about your gut.

Why it matters: A 2013 study in *Nature Medicine* pointed out that meats—formerly believed to be harmful to your heart simply because of their cholesterol and fat content—may actually be harmful for a different reason. When they are digested, a by-product of the process is a substance called TMAO, which has been shown to accelerate atherosclerosis in mice. In the future, doctors may give a TMAO blood test alongside your annual cholesterol check. **What you can do:** Eat foods abundant in fiber and containing little fat, like dark leafy vegetables, says researcher Stanley L. Hazen, M.D., Ph.D., head of preventive cardiology and rehabilitation at the Cleveland Clinic. Also, use less butter and more olive oil, and eat more fish. What enhances gut health overall is a diverse microflora, and many of the foods that encourage this (such as those leafy vegetables) are, in fact, the same ones that are good for the heart. —*Elena Rover*

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NEVER A DULL MOMENT

Few tools work as hard as kitchen knives. They slice, dice, chop, and mince—until they don't. To keep them sharp and ready for action, it's important to give those steely blades the proper TLC. Here's how to maintain their edge.

PHOTOGRAPHS BY BRYAN GARDNER

1

CLEAN

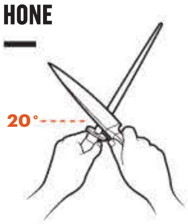
Harsh detergents, heat, and jostling can wear on blades, even those labeled as dishwasher-safe. Chef Howie Velie, an associate dean at the Culinary Institute of America, in Hyde Park, New York, recommends placing yours flat in the sink, then tilting it a bit so its sharp edge presses gently against the surface. Clean it with a soft scrubby sponge, warm water, and mild dishwashing liquid. Dry it with a dish towel immediately to avoid water spots and bacterial growth.

Chef knife with sheath, *by Martha Stewart Collection, 8", $27, macys.com.*

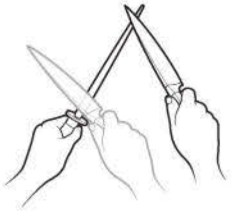
One all-natural way to remove rust and other stubborn stains is to rub the blade with lemon and salt.

2

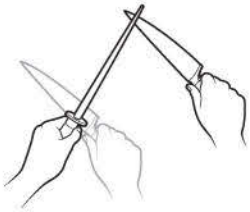
HONE



Position steel and blade
Hold steel and knife as shown, with sharp edge of knife pointing away from you. Keeping sharp edge in contact with steel, tilt blade up 20 degrees.



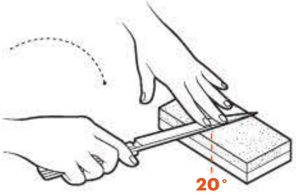
Work on one side . . .
Drag blade from handle of steel out to its tip. At the same time, slide blade from heel to point against steel, so that steel has made contact with entire length of blade by the time you reach steel's tip.



. . . then the other
With heel of blade under steel near its handle, tilt blade 20 degrees and slide sharp edge toward tip. At the same time, drag blade from heel to point. Repeat honing 10 times on each side.

Fine-tuning your knife with a honing steel lines up the micro-scopic fibers of the blade.

Diamond sharpening steel, *by Wüsthof, $30, cutleryandmore.com.*



A sharpening stone grinds away metal to form a new edge. Use it at least once a month.

3

SHARPEN

Lubricate an oilstone with food-grade mineral oil. If you have a whetstone, submerge it in water until there are no visible air bubbles.

Position stone horizontally, coarse-side up, on a damp towel to prevent sliding. Lay upper portion of blade's sharp edge against surface of stone, near its left end. Tilt blade 20 degrees, with sharp edge in contact with stone.

Slide sharp edge to right, across stone, applying pressure with help from your free hand, as shown. At the same time, move knife toward top edge of stone so that blade's lower edge comes in contact with stone by the time you reach its right end. To work on blade's other side, start at stone's right end and tilt blade in opposite direction. Repeat sharpening 10 times on each side.

Two-sided grit water sharpening stone, *by Messermeister, 400/1,000 grit, $30, bedbathandbeyond.com.*

4

STORE

Give knives their space! Keeping them loose in a drawer isn't just dangerous for those reaching in; it's a hazard for the blades: All that moving around can dull them and loosen them from their handles. Our test-kitchen team prefers to store knives in an in-drawer tray, *right.* You can also place them on a magnetic wall strip or in a knife block. If you choose the latter, says Velie, a wooden block (as opposed to stone or plastic) is gentlest on the blades.

In-drawer 7-slot knife organizer *(similar to shown), by Wüsthof, in Beechwood, $30, williams-sonoma.com.*

ILLUSTRATIONS BY BROWN BIRD DESIGN

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Good Things

PAGE 28

BAKED CHICKEN WINGS

Active Time: **5 min.**
Total Time: **45 min.**
Serves: **4 to 6**

3 pounds chicken wings, cut in half at joints, wing tips removed

Coarse salt

Preheat oven to 450°. Season chicken wings with salt, then arrange in a single layer on a rimmed baking sheet. Bake until golden and cooked through, about 45 minutes. Use a thin metal spatula to transfer wings to a bowl. Toss with desired sauce (see page 28); serve.

Hello, Sunshine

PAGE 70

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BREAKFAST CRÊPES WITH CANDIED TANGERINES

Makes: **12**

1 cup sugar

3 tangerines, thinly sliced

⅔ cup all-purpose flour

1 large egg

1 large egg yolk

2 tablespoons unsalted butter, melted, plus more for skillet

¾ cup whole milk

1. In a saucepan, combine sugar and 1 cup water and bring to a boil over high heat, stirring to begin dissolving sugar. Reduce heat to medium and simmer, stirring occasionally, until sugar has dissolved completely, 5 minutes. Add tangerines and continue to simmer 8 to 10 minutes, until fruit is translucent and syrup has thickened. Remove from heat, set aside, and let cool.

2. In a blender, combine flour, egg, yolk, melted butter, and milk, and blend until smooth. Cover and refrigerate at least 1 hour and up to overnight.

3. Place an 8-inch skillet over medium-high heat, add a knob of butter, and swirl pan to coat bottom evenly. Ladle ¼ cup of crêpe batter into hot pan and swirl pan to coat bottom evenly with batter. Cook until batter is lightly browned on bottom, about 1 minute. Using a small metal spatula, lift edge of crêpe and flip it over. Cook other side until golden brown.

4. Transfer to a warmed plate and repeat with remaining batter. To serve, fold 2 crêpes in half, place them on a plate, and spoon some candied tangerines on top.

LINGUINE WITH CLAMS AND LIME

Serves: **4**

Sea salt and freshly ground black pepper

1 pound dried linguine

2 tablespoons extra-virgin olive oil

2 cloves garlic, minced

1 small yellow onion, finely diced

1 jalapeño chile, finely chopped

1½ cups dry white wine

Zest and juice of 3 limes

2 pounds Manila or other small clams, scrubbed

1 cup coarsely chopped fresh flat-leaf parsley leaves

1. Bring a large pot of water to a boil and add 1 teaspoon salt. Add linguine and cook until al dente, about 9 minutes.

2. While pasta is cooking, in a large sauté pan, heat oil over medium. Add garlic, onion, and chile and sauté until onion is translucent, a few minutes. Pour in wine and bring to a boil. Add lime zest and juice and stir well. Add clams, cover with a tight-fitting lid, and cook until they open, 3 to 5 minutes. Uncover and discard any clams that did not open. Turn off heat.

3. Drain pasta and add to clams. Cover pan and let rest 5 minutes, so pasta soaks up juices.

4. Season with salt and pepper and spoon into individual bowls. Sprinkle with parsley and serve.

TANGERINE STICKY RIBS

Serves: **4 to 6**

1	**rack baby back pork ribs, about 3 pounds**
4	**to 6 star-anise pods**
	Peels from 2 tangerines, coarsely chopped, plus more, chopped, for garnish
1	**cup orange-blossom honey**
¼	**cup hoisin sauce**
¼	**cup toasted sesame oil**
1	**large clove garlic, coarsely chopped**
1	**knob fresh ginger (2 inches), peeled and coarsely chopped**
1	**teaspoon Szechuan peppercorns**
1	**teaspoon Chinese five-spice powder**
1	**tablespoon sambal oelek (available at Asian markets)**

1. Rinse ribs under cold water and pat dry with a paper towel. Place ribs in a baking dish, sprinkle with star anise, and set aside.

2. In a blender, combine remaining ingredients and process until mixture is fairly smooth. Pour over ribs, cover tightly with foil, and refrigerate overnight.

3. Preheat oven to 300°. Remove ribs from refrigerator and bring to room temperature, about 30 minutes. Place covered dish in oven and cook 2½ hours.

4. Remove ribs from oven. Remove foil and set aside. Baste ribs with sauce and return to oven, uncovered. Cook another 30 minutes.

5. Remove ribs from oven and tent with reserved foil. Allow to rest 15 minutes. Transfer rack to a cutting board and cut between bones. Serve with a sprinkle of tangerine peel.

YUZU-GLAZED SALMON

Serves: **4**

2	**tablespoons freshly squeezed or bottled yuzu juice**
1	**tablespoon yellow miso**
1	**tablespoon soy sauce**
2	**tablespoons maple syrup**
2	**heads baby bok choy, trimmed and sliced lengthwise**
1	**skinless center-cut wild salmon fillet (2 pounds)**
1	**tablespoon sesame seeds**

1. Preheat oven to 425°. Cut a square of parchment about three times larger than salmon fillet.

2. In a small bowl, whisk together yuzu juice, miso, soy sauce, and maple syrup.

3. Lay parchment on a sheet pan. Arrange bok choy on right half of parchment, leaving a 2-inch border uncovered on all sides. Place salmon on top of bok choy, drizzle with yuzu mixture, then sprinkle with sesame seeds.

4. Take left side of parchment and fold it over salmon. Pleat edges together to form a parcel, sealing fish tightly in packet. Check to make sure there are no gaps along edges.

5. Place in oven and bake 25 minutes. Salmon should be cooked through and just tender at center.

6. Remove from oven and let rest a few minutes. Cut packet open, divide salmon and bok choy among plates, and drizzle with some cooking juices.

CARA CARA AND BLOOD-ORANGE SALAD WITH RICOTTA SALATA

Serves: **4**

3	**Cara Cara oranges**
3	**blood oranges, plus juice of 1 more blood orange**
4	**cups mixed salad greens, such as arugula and mizuna**
6	**ounces ricotta salata, crumbled**
¼	**cup extra-virgin olive oil**
	Freshly ground black pepper

1. To peel oranges, using a sharp knife, cut a thin slice off both ends of fruit to reveal flesh and stand fruit upright. Then, following curve of fruit, cut downward to remove peel and white pith, rotating fruit as you work, until all of peel and pith is cut away.

2. Reserve peels for another use. Thinly slice oranges crosswise.

3. Arrange orange slices in a shallow serving bowl. Top with salad greens and sprinkle with ricotta salata.

4. In a small bowl, whisk together blood-orange juice and oil until blended, then drizzle over salad. Sprinkle with pepper, toss gently, and serve immediately.

VALENCIA-ORANGE BREAD-AND-BUTTER PUDDING

Serves: **6**

4	**tablespoons unsalted butter, room temperature**
12	**slices white country-style bread**
½	**cup orange marmalade, preferably Valencia**
5	**large eggs**
1	**vanilla bean, halved lengthwise**
1	**cup whole milk**
1	**cup heavy cream**
¼	**cup firmly packed dark-brown sugar, plus more for sprinkling**
	Crème fraîche, for serving

1. Butter a shallow baking dish. Butter both sides of each bread slice, using all of butter. Spread marmalade on one side of 6 slices of bread. Take other 6 slices of bread and place them on top of marmalade slices to make 6 sandwiches. Cut each sandwich diagonally in half; arrange sandwich halves in prepared dish.

2. Crack eggs into a bowl. Using the tip of a knife, scrape vanilla seeds from bean halves into bowl and whisk eggs until blended. Add milk, cream, and brown sugar; whisk until well combined. Pour milk mixture evenly over bread and sprinkle lightly with more sugar.

3. Cover and let stand at room temperature until bread soaks up custard, 1 hour. Preheat oven to 350°.

4. Uncover pudding and bake until custard has set, about 50 minutes. Remove from oven and let cool slightly.

5. Serve warm, spooned into individual bowls. Top each serving with a dollop of crème fraîche.

KEY LIME PIE

Serves: **6**

CRUST

12	**graham crackers**
2	**tablespoons light-brown sugar**
½	**cup unsalted butter, melted**

FILLING AND TOPPING

4	**large egg yolks**
1	**can (14 ounces) sweetened condensed milk**
½	**cup fresh Key lime juice, plus grated lime zest for garnish**
½	**cup heavy cream**
½	**cup unsweetened dried coconut flakes, toasted**

1. Preheat oven to 350°.

2. Crust: In a food processor, combine graham crackers and sugar and process until crackers are reduced to crumbs. Add melted butter and pulse until well combined.

3. Pour crumb mixture into a 9-inch pie pan and press it evenly over bottom and sides of pan. Bake until golden, 10 minutes. Transfer to a wire rack; let cool.

4. Filling and topping: In a bowl, whisk together egg yolks and condensed milk until blended. Pour in lime juice and whisk until well combined and smooth. Pour into cooled piecrust.

5. Bake pie until filling is set, about 15 minutes. Transfer to a wire rack and let cool completely. Cover and refrigerate at least 6 hours and up to 24 hours.

6. Just before serving, pour cream into a bowl. Using a handheld mixer, beat cream until stiff peaks form.

7. Pile cream on top of cold pie, sprinkle with coconut flakes, and garnish with lime zest. Cut into wedges to serve.

Forever Chocolate Cakes

PAGE 90

CHOCOLATE-CARAMEL SWISS ROLL

Active Time: **55 min.**
Total Time: **2 hr. 10 min.**
Serves: **12**

WHIPPED CREAM

¼ cup granulated sugar
1½ teaspoons cornstarch
1½ cups heavy cream
Pinch of coarse salt
2 tablespoons confectioners' sugar

CAKE

Vegetable-oil cooking spray
¼ cup sifted Dutch-process cocoa powder, plus more for pan and dusting
½ cup sifted cake flour (not self-rising)
¼ teaspoon coarse salt
3 large eggs, plus 2 large egg yolks, room temperature
½ cup granulated sugar
4 tablespoons unsalted butter, melted and cooled

SYRUP

¼ cup granulated sugar
1½ teaspoons bourbon, such as Maker's Mark
1½ teaspoons Dutch-process cocoa powder

1. Whipped cream: Fill a large bowl with ice water. In a small, heavy pot, stir together granulated sugar and 2 tablespoons water; heat over medium-high, stirring occasionally, until sugar is dissolved. Continue to cook, swirling occasionally, until deep golden brown, about 6 minutes. Meanwhile, stir cornstarch into ¼ cup cream, then stir mixture into remaining 1¼ cups cream. Add cream mixture and salt to caramel, whisking constantly (it will bubble up), and bring to a boil. Set pot in bowl of ice water and let cool, whisking occasionally, 30 minutes; then refrigerate until very cold, at least 1 hour and up to overnight.

2. Cake: Preheat oven to 425°. Spray a 12½-by-17½-inch rimmed baking sheet with cooking spray. Line with parchment; spray parchment, then dust with cocoa, tapping out excess. Whisk together cocoa, flour, and salt.

3. Combine eggs, yolks, and granulated sugar in a heatproof bowl set over (not in) a pot of simmering water. Whisk until sugar is dissolved and mixture is warm to the touch, about 2 minutes. In a mixer fitted with the whisk attachment, beat on medium-high speed 2 minutes. Increase speed to high and beat until mixture is pale and thick, about 4 minutes more.

4. Sift cocoa mixture over top of egg mixture, then fold in. When almost incorporated, pour butter down side of bowl; gently fold to combine, scraping bottom of bowl. Transfer to prepared sheet, using an offset spatula to spread evenly. Bake until center springs back when lightly touched, 6 to 7 minutes. Run a small sharp knife around edges of cake. Invert onto a clean kitchen towel; remove parchment. Immediately, starting at one short side, roll into a log, incorporating towel. Let cool 30 minutes.

5. Syrup: In a small, heavy pot, stir together granulated sugar and 2 tablespoons water; heat over medium-high, stirring occasionally, until sugar is dissolved, 1 minute. Continue to cook, without stirring but swirling occasionally, until syrup turns dark amber, 3 to 4 minutes. Whisk in ¼ cup water (it will bubble up), bourbon, and cocoa. Whisk until smooth. Let cool about 30 minutes.

6. Whisk confectioners' sugar into chilled cream mixture, then whip to stiff peaks. Refrigerate at least 30 minutes and up to 2 hours. Whisk again just before filling cake.

7. Unroll cooled cake. Brush surface generously with syrup. Use offset spatula to spread whipped cream over cake, leaving a ½-inch border all around. Starting at a short end, roll cake to enclose filling (without towel). Wrap towel around cake (for a tight roll, hold closed with binder clips). Refrigerate at least 1 hour and up to overnight. Dust with cocoa and serve. (For cleanest slices, use a serrated knife.)

SOUR CREAM–MOCHA BUNDT CAKE

Active Time: **35 min.**
Total Time: **3 hr. 50 min.**
Serves: **12 to 16**

This rich and delicious cake not only holds up for days—it gets even better.

FILLING

1 tablespoon Dutch-process cocoa powder
1 tablespoon instant espresso powder
2 tablespoons granulated sugar

CAKE

3 sticks plus 2 tablespoons unsalted butter, room temperature
½ cup plus 1 tablespoon Dutch-process cocoa powder
3¼ cups all-purpose flour
1½ teaspoons coarse salt
¾ teaspoon baking soda
1½ teaspoons baking powder
1 cup brewed espresso or very strong coffee
1 tablespoon instant espresso powder
1 cup sour cream
2½ cups granulated sugar
4 large eggs, room temperature
1 cup (5 ounces) very finely chopped bittersweet chocolate (61 percent cacao)
Confectioners' sugar, for dusting
Lightly whipped cream, for serving
Candied lemon zest (for recipe, go to *marthastewart.com/cake-candied-zest*), for serving (optional)

1. Filling: Preheat oven to 325°. Stir together cocoa, espresso powder, and granulated sugar.

2. Cake: In a small bowl, mash together 2 tablespoons butter and 1 tablespoon cocoa; generously brush a 12-cup nonstick Bundt pan with mixture. In another bowl, whisk together flour, salt, baking soda, and baking powder. In another bowl, whisk brewed espresso into remaining ½ cup cocoa and espresso powder until smooth; whisk in sour cream.

3. With a mixer on medium-high speed, beat remaining 3 sticks butter with granulated sugar until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition. Reduce speed to low and add flour mixture in three batches, alternating with cocoa mixture in two batches. Beat to combine, scraping down bowl as needed. Beat in chopped chocolate.

4. Transfer one-third of batter to prepared pan. Sprinkle with half of filling, avoiding edges. Repeat, then finish with remaining one-third of batter, smoothing top with an offset spatula. Bake until a tester inserted in center comes out clean, about 1 hour. Let cool in pan on a wire rack 15 minutes, then turn cake out onto rack; let cool completely, at least 2 hours.

5. Dust with confectioners' sugar. Serve, with a dollop of whipped cream and some candied lemon zest.

BUCKWHEAT-AND-CHOCOLATE TORTE

Active Time: **30 min.**
Total Time: **2 hr. 10 min.**
Serves: **10 to 12**

- **1 stick unsalted butter, cut into pieces, plus more, room temperature, for pan**
- **¼ cup blanched almonds**
- **6 ounces bittersweet chocolate (61 percent cacao), coarsely chopped**
- **⅓ cup buckwheat flour**
- **¼ teaspoon coarse salt**
- **¼ teaspoon ground cinnamon**
- **4 large eggs, room temperature**
- **½ cup packed light-brown sugar**
- **Chai Ice Cream (recipe follows), for serving (optional)**

1. Preheat oven to 350°. Butter a 9-inch springform pan. Line with parchment. Spread almonds in a single layer on a baking sheet. Bake, stirring occasionally, until fragrant and golden brown, about 15 minutes. Let cool completely. Meanwhile, in a heatproof bowl set over (not in) a pan of simmering water, melt butter and chocolate together. Let cool.

2. In a food processor, process almonds until coarse. Add buckwheat flour, salt, and cinnamon; process until fine.

3. In a mixer fitted with the whisk attachment, whisk eggs and brown sugar on high speed until thick and pale, about 6 minutes. Fold in chocolate mixture, then flour mixture. Transfer batter to prepared pan. Bake until cake is puffed and a tester inserted in center comes out clean, about 25 minutes.

4. Let cool 10 minutes on a wire rack. Release sides of pan and remove cake; let cool completely on rack. Serve, with ice cream.

CHAI ICE CREAM

Active Time: **35 min.**
Total Time: **2 hr. 10 min.**
Makes: **2 quarts**

- **1 tablespoon whole coriander seeds**
- **2 teaspoons whole black peppercorns**
- **½ teaspoon whole allspice berries**
- **6 whole cloves**
- **8 whole cardamom pods, crushed**
- **2 cinnamon sticks (3 inches each)**
- **3 cups skim milk**
- **12 thin slices fresh ginger (about ½ cup)**
- **½ teaspoon coarse salt**
- **¼ cup loose black tea, such as English breakfast**
- **1 cup sugar**
- **6 large egg yolks**
- **2 cups heavy cream**

1. Combine coriander, peppercorns, allspice, cloves, cardamom, and cinnamon in a small skillet over medium-high. Cook, swirling pan frequently, until fragrant, 2 to 3 minutes. Combine toasted spices, milk, ginger, and salt in a medium saucepan. Bring to just under a boil, then remove from heat and let stand 45 minutes. Return to a simmer; add tea. Remove from heat; let steep 10 minutes. Strain through a cheesecloth-lined sieve (you should have about 2 cups; if not, add more milk); discard solids.

2. Prepare a large ice bath. Return mixture to saucepan and add ½ cup sugar; bring to a simmer. In a large bowl, whisk remaining ½ cup sugar into egg yolks. Gradually whisk in half of milk mixture. Pour back into pan and cook over medium, stirring constantly, until mixture is thick enough to coat the back of a wooden spoon, 5 to 6 minutes. Pour custard through a fine-mesh sieve into a bowl. Add heavy cream. Place in ice bath. Let chill, stirring occasionally, at least 30 minutes. Refrigerate until very cold, at least 2 hours and up to 2 days.

3. Freeze custard in an ice cream maker according to manufacturer's instructions. Serve ice cream soft from machine, or freeze in an airtight container up to 2 weeks. If frozen for more than 4 hours, let ice cream stand at room temperature 10 to 15 minutes before serving.

TEXAS SHEET CAKE

Active Time: **35 min.**
Total Time: **1 hr. 10 min.**
Serves: **12 to 16**

CAKE

- **2 sticks unsalted butter, plus more, room temperature, for pan**
- **2 cups all-purpose flour**
- **2 cups granulated sugar**
- **1 teaspoon baking soda**
- **1 teaspoon coarse salt**
- **½ teaspoon ground cinnamon**
- **¼ cup unsweetened natural cocoa powder**
- **2 large eggs, lightly beaten**
- **½ cup buttermilk**
- **1 teaspoon pure vanilla extract**

ICING

- **6 tablespoons unsalted butter**
- **3 tablespoons unsweetened natural cocoa powder**
- **6 tablespoons heavy cream**
- **1½ teaspoons pure vanilla extract**
- **1¾ cups plus 2 tablespoons confectioners' sugar, sifted**
- **1 cup finely chopped toasted pecans (4 ounces)**

1. Cake: Preheat oven to 375°. Lightly butter a 9-by-13-inch cake pan. Line with parchment, leaving a 2-inch overhang on long sides. In a large heatproof bowl, whisk together flour, granulated sugar, baking soda, salt, and cinnamon.

2. Melt butter in a saucepan over medium-low. Whisk in cocoa, then 1 cup water. Increase heat to medium-high and bring to a boil, whisking occasionally. Pour over flour mixture and stir to combine. Stir in eggs, buttermilk, and vanilla.

3. Pour batter into prepared pan; smooth top with an offset spatula. Bake until a tester inserted in center comes out clean, 22 to 24 minutes.

4. Icing: In a small saucepan, bring butter, cocoa, and cream to a boil, stirring occasionally. Remove from heat; whisk in vanilla and confectioners' sugar. Let stand until warm before using.

5. Transfer cake in pan to a wire rack; let cool 15 minutes. Pour glaze over cake. (For a more elegant presentation, remove cake from pan using parchment and place on a serving platter before glazing.) Sprinkle with pecans and let cool before serving.

CHOCOLATE-RASPBERRY CAKE

Active Time: **35 min.**
Total Time: **1 hr. 35 min., plus cooling**
Serves: **12**

CAKE

- **Vegetable-oil cooking spray**
- **1½ cups all-purpose flour**
- **¼ cup Dutch-process cocoa powder**

¾ teaspoon baking soda
1 teaspoon coarse salt
1½ sticks unsalted butter, room temperature
1¼ cups sugar
3 large eggs, room temperature
1 tablespoon raspberry liqueur, such as Chambord or framboise (optional)
1 cup buttermilk, room temperature
4 ounces bittersweet chocolate (61 percent cacao), melted and cooled

FILLING

4 packages (6 ounces each) fresh raspberries (a scant 6 cups)
¾ cup plus 2 tablespoons sugar
Pinch of coarse salt
2 teaspoons fresh lemon juice
Chocolate Frosting (recipe follows)

1. Cake: Preheat oven to 350°. Lightly coat three 8-by-2-inch round cake pans with cooking spray. Line bottoms with parchment. In a large bowl, whisk together flour, cocoa, baking soda, and salt. In another large bowl, beat butter with sugar on high speed until light and fluffy, 3 minutes. Add eggs, one at a time, beating well after each addition. Beat in liqueur. Reduce speed to low and add flour mixture in three batches, alternating with buttermilk in two batches. Beat to combine, scraping down sides of bowl as needed. Beat in melted chocolate.

2. Divide batter evenly among prepared pans, smoothing tops with an offset spatula. Bake, rotating pans halfway through front to back and top to bottom, until a tester inserted in centers comes out clean, about 25 minutes. Let cakes cool in pans on a wire rack 10 minutes. Run a small sharp knife around edges, then invert onto rack. Remove parchment and let cool completely, about 25 minutes. With a serrated knife, trim tops of cakes so they're level.

3. Filling: While cakes are baking, stir together 3 cups raspberries, sugar, salt, and lemon juice in a medium saucepan. Cook over high, stirring frequently and mashing with the back of a spoon, until mixture comes to a boil, 2 minutes. Continue to cook, stirring, until mixture thickens and clings to spoon, 7 to 8 minutes more. (You should have 1⅓ cups.) Let cool 30 minutes. Stir in 2 cups raspberries, reserving remainder.

4. Spread half of filling over one cake. Top with second layer; spread remaining filling over top. Top with final layer, cut-side down. Refrigerate, covered, at least 1 hour and up to overnight. Spread frosting over top and sides of cake. Garnish with remaining raspberries.

CHOCOLATE FROSTING

Active/Total Time: **15 min.**
Makes: **4 cups**

2¼ cups confectioners' sugar, sifted
¼ cup Dutch-process cocoa powder
Pinch of coarse salt
6 ounces cream cheese, room temperature
1½ sticks unsalted butter, room temperature
9 ounces bittersweet chocolate (61 percent cacao), melted and cooled
¾ cup crème fraîche or sour cream

Sift together sugar, cocoa, and salt. Beat cream cheese with butter on medium-high speed until smooth. Reduce speed to medium-low; gradually add cocoa mixture and beat until combined. Pour in chocolate in a slow, steady stream. Add crème fraîche; beat until combined. Frosting can be stored in refrigerator up to 5 days; bring to room temperature and beat before using.

MILK-CHOCOLATE PUDDING CUPCAKES

Active Time: **1 hr.**
Total Time: **2 hr. 45 min.**
Makes: **18**

2 cups all-purpose flour
2 teaspoons baking powder
1½ teaspoons coarse salt
1½ sticks unsalted butter, room temperature
1⅓ cups sugar
3 large eggs, room temperature
1½ teaspoons pure vanilla extract
¾ cup whole milk
5 ounces bittersweet chocolate (61 percent cacao), melted and cooled
Milk-Chocolate Pudding (recipe follows)
Milk-Chocolate Ganache (recipe follows)
Chocolate curls (for recipe, go to *marthastewart.com/chocolate-curls*), for serving (optional)

1. Preheat oven to 350°. Line 18 standard muffin cups with paper or foil liners. In a large bowl, whisk together flour, baking powder, and salt. In a separate bowl, beat butter with sugar on medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Reduce speed to low and add flour mixture in 2 batches, alternating with milk. Beat in melted chocolate.

2. Divide batter evenly among muffin cups, filling each about two-thirds full. Bake until a tester inserted in centers comes out clean, 18 to 20 minutes. Let cool in pan on a wire rack 5 minutes, then remove cupcakes and let cool completely on rack. (Cupcakes can be made ahead up to this point and stored in an airtight container at room temperature up to 2 days.)

3. Transfer pudding to a pastry bag fitted with a ¼-inch plain round tip. Insert tip in top of a cupcake and squeeze until cupcake begins to mound. Repeat with remaining cupcakes. Refrigerate until cold, about 30 minutes and up to 1 day. Spoon about 2 teaspoons ganache over top of each cupcake; top with chocolate curls. Refrigerate at least 15 minutes before serving.

MILK-CHOCOLATE PUDDING

Active Time: **15 min.**
Total Time: **45 min.**
Makes: **1½ cups**

¼ cup sugar
2 tablespoons plus 1 teaspoon cornstarch
1 tablespoon Dutch-process cocoa powder
¼ teaspoon coarse salt
1¼ cups whole milk
1 large egg yolk
1 teaspoon pure vanilla extract
3 ounces milk chocolate, coarsely chopped (⅔ cup)

In a medium saucepan, whisk together sugar, cornstarch, cocoa, and salt. Whisk in milk and egg yolk. Bring to a boil over medium-high, whisking constantly; cook 2 minutes. Remove from heat; whisk in vanilla and chopped chocolate until melted. Pour mixture into a bowl and cover with plastic wrap, pressing wrap directly onto surface to prevent skin from forming. Refrigerate until cold, at least 30 minutes and up to overnight.

MILK-CHOCOLATE GANACHE

Active/Total Time: **10 min.**
Makes: **1 cup**

½ cup heavy cream
2 tablespoons corn syrup
8 ounces milk chocolate, coarsely chopped (1½ cups)

In a small saucepan, bring cream and corn syrup to a boil. Pour over chocolate in a heatproof bowl and let stand 5 minutes. Whisk until smooth. Let stand until mixture has a thick, pourable consistency, about 5 minutes more. Use immediately.

HOW-TO

Spiral Magnet Board and Magnets

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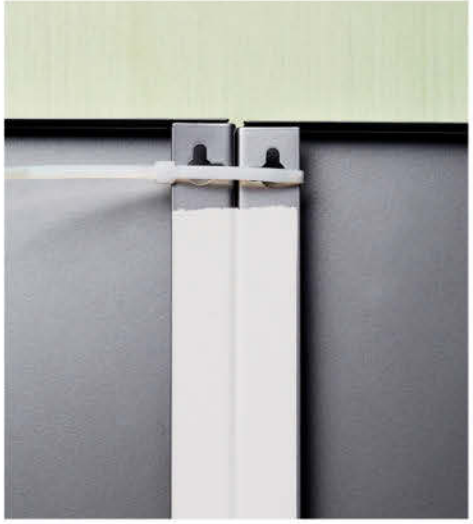

Supplies

- Spiral-patterned decals
- 2 magnet boards, each 14½ by 30¾ inches
- 2 zip ties
- Duct tape
- Craft knife
- Adhesive paper
- Flat round magnets

Sources

Spontan magnet boards, *$13 each, and* **Spontan magnets,** *$3 for 4, ikea.com.* **Decals,** *from $79 each, fathead.com.*

1. Magnet board: Download clip art (at *marthastewart.com/magnet-board*). Upload clip art to *fathead.com*, then purchase decals, following directions in Fathead's "Custom Creations" section.

2. Join magnet boards together to form one that's almost square: Position them next to each other, then insert zip ties into holes for mounting hardware and tighten, as shown. Reinforce seam with duct tape.

3. Apply decals to magnet board according to decal instructions, trimming edges and corners with knife as needed for a neat finish.

4. Magnets: Download clip art (at *marthastewart.com/spiral*), and print onto adhesive paper. Adhere to magnets; trim around edges.

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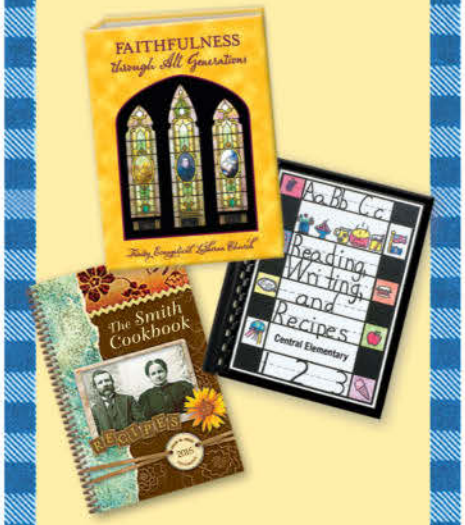
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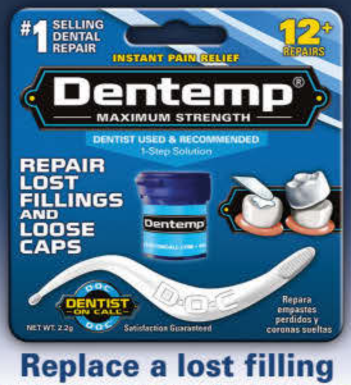
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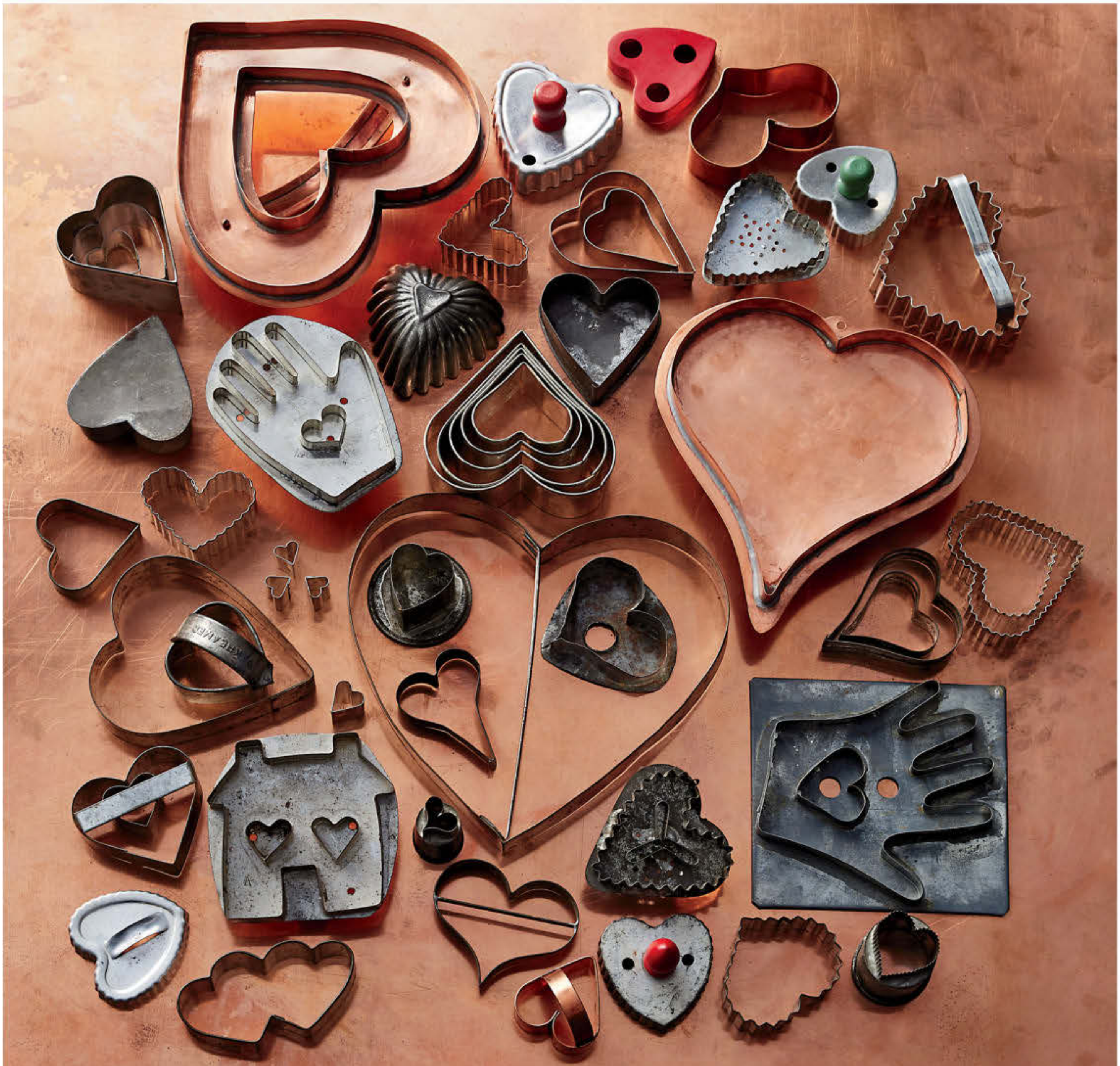

HEART-SHAPED CUTTERS

Vintage or new, intricate or simple, these charming tools have been shaping sweet memories for decades. The earliest shown here (such as the heart with the round hole in its back, *center*) date to the 19th century, when tinsmiths crafted cutters from spare snippets of metal. Mass-produced tin cutters came next, followed by aluminum cutters—common in the 1930s—and then plastic cutters a decade later. Copper became popular and collectible later in the 20th century. Designs with flat backs and holes generally predated those with handles. But it's difficult to date a cutter definitively, because so many reproductions have been made and tin ages quickly, looking well-worn even when it's not.

PHOTOGRAPH BY BRYAN GARDNER

PROP STYLING BY FRITZ KARCH

marthastewart.com/heart-shaped-cutters
Learn more about these cutters.

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